

米芝蓮點心套餐

Michelin Award Celebration Dim Sum Lunch Menu

S 鮮黑松露帶子餃、**S** 筍尖鮮蝦餃、**SP** 瑤柱燒賣

鮮黑松露帶子餃、筍尖鮮蝦餃、瑤柱燒賣

Steamed scallop dumpling with sliced black truffle

Steamed shrimp dumpling with bamboo shoots

Steamed minced pork dumpling with conpoy

B 黑椒手織和牛酥、**SP** 黃橋燒餅、**SP** 荔茸帶子盒

黑椒手織和牛酥、黃橋燒餅、荔茸帶子盒

Baked wagyu beef puff with black pepper

Baked diced pork pasties with Yunnan ham and sesame

Deep-fried mashed taro puff with scallops and minced pork

SP 鮑魚海味灌湯餃

鮑魚海味灌湯餃

Abalone and dried seafood dumpling served in supreme broth

黑白天鵝酥 (兩件)

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Baked puff swan with egg custard (2 pieces)

NV 醇厚三十年陳皮紅豆沙

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Sweetened red bean soup with 30-year aged mandarin peel

每位 HK\$498 per person* | 🍷 1,051 積分 Points

中午廚師套餐 Chef's Set Lunch

SP 乳豬燒味拼盤

乳豬燒味拼盤

Barbecued suckling pig and meat combination

S 鮮蟹肉粟米羹

鮮蟹肉粟米羹

Sweetcorn soup with fresh crab meat

S 豉汁蒸大連鮮鮑魚

豉汁蒸大連鮮鮑魚

Steamed fresh abalone with black bean sauce

B 牛骨清湯崩沙腩

牛骨清湯崩沙腩

Stewed beef briskets with turnip and Chinese celery in beef bone broth

S 蝦頭油海鮮炒飯

蝦頭油海鮮炒飯

Fried rice with assorted seafood and shrimp oil

N 生磨蛋白杏仁茶

生磨蛋白杏仁茶

Sweetened almond cream with egg white

每位 HK\$568 per person* | 🍷 1,202 積分 Points

中午素食套餐 Vegetarian Set Lunch

V 手拍青瓜、四喜烤麩、芥末木耳

手拍青瓜、四喜烤麩、芥末木耳

Marinated cucumber with vinegar
Braised wheat gluten with four treasures

Marinated black fungus with mustard

V 千絲萬縷豆腐羹

千丝万缕豆腐羹

Braised bean curd soup with bamboo fungus

V 雙耳扒竹筍蘆筍卷

雙耳扒竹筍芦笋卷

Braised bamboo piths rolls filled with asparagus and fungus

NV 琥珀清翠玲瓏

琥珀清翠玲瓏

Sautéed sliced celtuce, lily bulbs and Chinese yam with amber walnuts

V 黑松露野菌炆伊麵

黑松露野菌炆伊面

Braised e-fu noodles with assorted mushrooms in black truffle sauce

NV 滋補芝麻糊

滋补芝麻糊

Sweetened sesame cream

每位 HK\$428 per person* | 🍷 823 積分 Points

* 每位包括鮮果汁一杯 Including one glass of fresh fruit juice
加配精選醇酒只需每杯 HK\$98 per glass for wine pairing

Red Wine 紅酒 : Cabernet Sauvignon, Concha y Toro, Master Edition, Maipo Valley, Chile 2019

White Wine 白酒 : Domaine Vacheron, Sancerre, Loire, France 2020

S 海鮮 Seafood **P** 豬肉 Pork **N** 堅果 Nuts **V** 素菜 Vegetarian

每款菜式均選用多款材料烹調，不能詳述於此菜單。如有任何喜好或食物敏感，請告知我們。
Due to the complexity of our dishes, some ingredients are not mentioned in the descriptions; please advise us of any preferences and allergies.

另收加一服務費 All prices are subject to 10% service charge