

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)

黑白天鵝酥 (兩件)

Baked puff swan with egg custard (2 pieces)

NV 醇厚三十年陳皮紅豆沙

醇厚三十年陳皮紅豆沙

Sweetened red bean soup with 30-year aged mandarin peel

每位 HK\$488 per person* | 🍷 1,032 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 牛骨清湯崩沙脯

牛骨清湯崩沙脯

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\$438 per person* | 🍷 927 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