

## LUNCH SET

\$628 per person  
\$98 one glass of Wine (Sparkling/White/Red)  
\$30 one cup of Coffee (Espresso/Americano/Cappuccino)

◆ 茗饌 **STARTER** 黑松露伴走地雞  
Cold Free-Range Chicken, Coriander, Black Truffle  
燒椒帶子萵筍絲  
Tossed Scallop & Celtnuce, Szechuan Pepper Sauce  
韭黃北京鴨絲春卷  
Shredded Peking Duck Spring Roll, Yellow Garlic Chives  
原味鮮肉小籠包  
Traditional Iberico Pork Shanghainese Soup Dumpling

◆ 湯 **SOUP** 栗子雞蓉羹  
Chicken & Chestnut Soup

◆ 御宴 **MAIN COURSE** 魚香大虎蝦球  
Pan-Fried Prawn, Pickled Ginger, Fermented Chili  
腸腸炒豆苗  
Wok-Fried Chinese Liver Sausage, Pea Sprout  
花菇瑤柱雞粒炆飯  
Braised Chicken Rice, Conpoy, Shiitake Mushroom

◆ 甜品 **DESSERT** 棗皇糕  
Chinese Red Date Pudding

## EXECUTIVE LUNCH SET

\$928 per person  
\$98 one glass of Wine (Sparkling/White/Red)  
\$30 one cup of Coffee (Espresso/Americano/Cappuccino)

◆ 茗饌 **STARTER** 蜜汁頂級西班牙黑毛豬叉燒  
Barbecue Pluma Iberico Pork, Yellow Mountain Honey  
滷水花膠凍  
Fish Maw Jelly, Chinese Marinade Sauce  
酥脆海鮮球  
Crispy Seafood Dumpling, Salmon Roe  
海鮮菜苗餃  
Seafood & Vegetable Dumpling, Prawn, Scallop

◆ 湯 **SOUP** 松茸鮑魚燉珍珠肉湯  
Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom  
或 or  
海鮮酸辣羹  
Hot & Sour Soup, Assorted Seafood

◆ 御宴 **MAIN COURSE** 鮮冬菇香煎M9和牛  
Pan-Fried M9 Wagyu Beef, Shiitake Mushroom  
自製黑毛豬臘肉炒菜苗  
Stir-Fried Preserved Iberico Pork, Vegetable  
斑粒魚湯銀絲幼麵  
Diced Garoupa in Fish Soup, Egg Noodle

◆ 甜品 **DESSERT** 牛肝菌榛子慕士配松露雪糕  
Truffle Ice Cream, Hazelnut & Porcini Mousse, Chocolate Crumble