LUNCH SET

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

❖ 茗餚 STARTER 黑松露伴走地雞

Cold Free-Range Chicken, Coriander, Black Truffle

燒椒帶子萵筍絲

Tossed Scallop & Celtuce, 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

Chicken & Chestnut Soup

◆ 御宴 MAIN COURSE 魚香大虎蝦球

Pan-Fried Prawn, Pickled Ginger, Fermented Chili

膶腸炒豆苗

Wok-Fried Chinese Liver Sausage, Pea Sprout

花菇瑤柱雞粒炆飯

Braised Chicken Rice, Conpoy, Shiitake Mushroom

◆ 甜品 DESSERT 東皇糕

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)

❖ 茗餚 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

黑椒和牛柳酥 Wagyu Beef Puff

海鮮菜苗餃

Seafood & Vegetable Dumpling, Prawn, Scallop

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

Truffle Ice Cream, Hazelnut & Porcini Mousse,

Chocolate Crumble