

LUNCH SET

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

◆ 茗饌 *STARTER* 薑蓉蔥油雞
Cold Free-Range Chicken, Ginger & Scallion Sauce
白酒醋海蜇花
Cold Jellyfish Flower, White Wine Vinegar
水晶蝦餃皇
King Prawn Har Gow
原味鮮肉小籠包
Traditional Iberico Pork Shanghaiese Soup Dumpling

◆ 湯 *SOUP* 荔香茼蒿海鮮羹
Minced Seafood Soup, Taro, Crown Daisy Vegetable

◆ 御宴 *MAIN COURSE* 蟹腩肉燴冬瓜
Braised Crab Meat, Winter Melon
燒五層腩炒法邊豆
Wok-Fried Pork Belly, French Beans
陳草菇燒伊麵
Braised E-Fu Noodles, Straw Mushroom

◆ 甜品 *DESSERT* 香芒椰汁糯米卷
Fresh Mango Glutinous Rice Roll, Coconut
松子仁南乳酥
Fermented Red Bean Curd Puff, Pine Nut

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
陳年黑醋海蜇頭
Marinated Jellyfish, Wood Ear Fungus, Walnut, Aged Balsamic Vinegar
黑椒和牛柳酥
Wagyu Beef Puff
海鮮菜苗餃
Seafood & Vegetable Dumpling, Prawn, Scallop

◆ 湯 *SOUP* 魚湯雪蓮子菜膽竹笙燉花膠
Fish Maw Soup, Chinese Cabbage, Bamboo Pith, Chinese Chickpea
或 or
海鮮酸辣羹
Hot & Sour Soup, Assorted Seafood

◆ 御宴 *MAIN COURSE* 蒜蓉開邊蒸龍蝦
Steamed Lobster (Half), Garlic, Premium Soy
蕃茄清湯鮑魚浸舞茸菌
Abalone & Maitake Mushroom, Tomato Soup
花菇瑤柱雞粒炆飯
Braised Chicken Rice, Conpoy, Shiitake Mushroom

◆ 甜品 *DESSERT* 日本酸奶凍配洛神花冰
Sour Plum Panna Cotta, Vanilla Coconut Ice Cream, Strawberry, Roselle Snow
青檸海鹽芝麻撻
Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut