

## LUNCH SET

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

- ◆ 茗饌 **STARTER** 粉皮棒棒雞  
Bang Bang Chicken, Green Bean Noodles Salad
- 白酒醋海蜇花  
Cold Jellyfish Flower, White Wine Vinegar
- 水晶蝦餃皇  
King Prawn Har Gow
- 海鮮菜苗餃  
Seafood Vegetable Dumpling, Prawn, Scallop
- ◆ 湯 **SOUP** 阿拉斯加蟹肉瑤柱冬蓉羹  
Alaskan King Crab Meat Soup, Conpoy, Winter Melon
- ◆ 御宴 **MAIN COURSE** 黑魚籽金湯帶子皇  
Pan-Fried Scallop, Golden Hot & Sour Soup, Caviar
- 自製臘肉炒菠菜苗  
Wok-Fried Homemade Dried Iberico Ham, Baby Spinach
- 雞球陳草菇燒伊麵  
Braised E-Fu Noodles, Chicken, 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
- 鹵水花膠凍  
Fish Maw Jelly, Chinese Marinade Sauce
- 柚子拍青瓜  
Marinated Cucumber & Pomelo
- 黑椒和牛柳酥  
Wagyu Beef Puff
- 原味鮮肉小籠包  
Traditional Iberico Pork Shanghainese Soup Dumpling
- ◆ 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** 蒜蓉粉絲開邊蒸龍蝦  
Steamed Lobster, Garlic, Vermicelli, Chinese Soy Sauce
- 南非鮑魚玉環瑤柱脯  
Braised South African Abalone, Conpoy, Hairy Melon
- 揚州無米飯  
Yeung Chow Fried Cauliflower Rice, BBQ Iberico Pork, Sea Cucumber, Prawn
- ◆ 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