LUNCH SET

\$658 per person with one cup of Coffee (Espresso/Americano/Cappuccino) \$98 one glass of Wine (Sparkling/White/Red)

❖ 茗餚 STARTER 薑蔥蓉撈走地雞

Cold Free-Range Chicken, Ginger, Scallion Oil

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 Shanghainese Soup Dumplings

❖ 湯 SOUP 阿拉斯加蟹肉瑤柱燴節瓜茸羹

Alaskan King Crab Meat Soup, Conpoy, Hairy Melon

◆ 御宴 MAIN COURSE 魚香虎蝦粢飯糕

Braised Tiger Prawn, Sticky Rice, Pickled Ginger,

Fermented Chili Bean Paste, Chili

貴妃木耳上湯浸菠菜苗

Baby Spinach, Pink Fungus, Supreme Soup

XO醬櫻花蝦涼拌生麵

Cold Egg Noodles, Japanese Dried Shrimp, XO Sauce

◆ 甜品 DESSERT 自制雪糕(可選一款)

(開心果/奶茶/椰子/焦糖香蕉/士多啤梨雪葩)

Ice Cream (option to choose one)

(Pistachio/Milk Tea/Coconut/Banana Caramel/

Strawberry Sorbet)

EXECUTIVE LUNCH SET

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

❖ 茗餚 STARTER 蜜汁頂級西班牙黑毛豬叉燒

Barbecue Pluma Iberico Pork, Yellow Mountain Honey

口水雞

Cold Free-Range Chicken, Szechuan Peppercorns,

Chili Sauce

柚子冰菜沙律

Ice Plant Salad, Pomelo

竹炭黑椒和牛柳酥 Wagyu Beef Puff

鹹蛋雞鍋

Chicken Bao, Chinese Mushroom, Salt Egg Yolk

花膠螺頭老雞燉野生珍珠柑橘

Double-Boiled Fish Maw Soup, Pank, Sea Conch, Kumquat

或 or

海鮮酸辣羹

Hot & Sour Soup, Assorted Seafood

◆ 御宴 MAIN COURSE

鮑汁扣南非鮑魚配冰川茄子

Braised South African Abalone, Egaplant

20年老菜脯蒸龍躉球

20-Year Aged Pickled Mustard Steam Grouper

阿拉斯加蟹肉飛魚籽炒飯

Alaskan Crabmeat Fried Rice, Flying Fish Roe

◆ 甜品 DESSERT 石榴金露

Sweetened Guava Soup, Sago, Pomelo

香芒椰汁糯米卷

Fresh Mango Glutinous Rice Roll, Coconut