LUNCH SET

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

❖ 茗餚 STARTER 野菌素春卷

Wild Mushroom Spring Roll

原味鮮肉小籠包

Traditional Iberico Pork Shanghainese Soup Dumplings

水晶蝦餃皇

King Prawn Har Gow

陳年黑醋海蜇頭

Marinated Jellyfish, Aged Balsamic Vinegar

黑松露拌走地雞

Cold Free-Range Chicken, Coriander, Black Truffle

燕窩雞茸羹

Minced Chicken Soup, Bird Nest

◆ 御宴 MAIN COURSE 羊肚菌帶子皇

Pan-Fried Scallop, Morels

鮮竹三色椰菜花

Wok Fried Cauliflower, Bean Curd

魚湯龍躉粒銀絲麵

Fuzhou Fine Noodle, Diced Garoupa, Fish Broth

◆ 甜品 DESSERT 香芒椰汁糯米卷

Fresh Mango Glutinous Rice Roll, Coconut

南乳.白蓮蓉酥

Lotus Seed Paste Puff, Red Bean Curd

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, Pork, 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, Eggplant

20年老菜脯蒸龍躉球

20-Year Aged Pickled Mustard Steam Garoupa

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