

LUNCH SET

\$658 per person with one drink (Iced Tea/Black Coffee)

◆ 茗餚 STARTER

- 西班牙黑毛豬菠蘿叉燒包
Signature Pineapple Bun, Iberico pork
- 原味鮮肉小籠包
Traditional Iberico Pork Shanghainese Soup Dumplings
- 鮮蝦菜苗餃
Fresh Shrimp, Vegetable Dumplings
- 蔥油海蜇花
Marinated Jellyfish, Scallion Oil
- 鹵水鮮鮑魚
Braised Fresh Abalone

◆ 羹 SOUP

- 海鮮荔芋翡翠羹
Spinach-Soup, Assorted Seafood, Taro

◆ 御宴 MAIN COURSE

- 野菌汁香酥帶子
Crispy Scallop, Wild Mushroom Sauce
- 馬拉蓋雞球椰菜蔥油麵
Tossed Shanghainese Noodles, Chicken, Brussels Sprouts, Shrimp Paste

◆ 甜品 DESSERT

- 石榴甘露
Sweetened Guava Soup, Sago, Pomelo
- 松子仁南乳酥
Fermented Red Bean Curd Puff, Pine Nut

SOMMELIER SELECTION

		Glass	Bottle
Champagne	Perrier-Jouët Grand Brut N.V.	250	1220
White	Les Heritiers du Comte Lafon, Macon-Uchizy 2022, Burgundy	220	980
	Kühling-Gillot, Riesling "Qvinterra" 2022, Rheinhessen, Germany	190	900
Red	Luigi Bosca Malbec 2023, Mendoza, Argentina	170	800
	Rene Bouvier Bourgogne Pinot Noir 2022, Burgundy, France	240	1150
Non-Alcoholic	Saicho Sparkling Tea	120	490

EXECUTIVE LUNCH SET

\$928 per person with one drink (Iced Tea/Black Coffee)

◆ 茗餚 STARTER

- 蜜汁頂級西班牙黑毛豬叉燒
Barbecue Pluma Iberico Pork, Huang Shan Honey
- 鹵水花膠凍
Fish Maw Jelly, Chinese Marinade Sauce
- 柚子拍青瓜
Marinated Cucumber & Pomelo
- 水晶蝦餃皇
King Prawn Har Gow
- 黑椒牛柳酥
Wagyu Beef Puff

◆ 湯 SOUP

- 松茸竹笙燉珍珠肉湯
Double-Boiled Bamboo Fungus Soup, Pearl Meat, Matsutake Mushroom
- 或 or
- 海鮮酸辣羹
Hot & Sour Soup, Assorted Seafood

◆ 御宴 MAIN COURSE

- 冰川茄子南非鮑魚
Braised South African Abalone, Eggplant with Chili Sauce
- 香辣炒黑豚肉
Stir-Fried Spicy Iberico pork, Assorted Mushrooms
- 野菌菜炒飯
Vegetable Fried Rice, Assorted Mushrooms

◆ 甜品 DESSERT

- 蛋白杏仁茶
Almond Cream Soup, Egg White
- 香芒椰汁糯米卷
Fresh Mango Glutinous Rice Roll, Coconut

10% Service Charge Will Be Added
Belu Free-Flow Still and Sparkling Water at HKD 32 per person
In partnership with Zero Foodprint Asia, a 1% surcharge is added
to all bills to help fund regenerative farming practices.