

LUNCH SET

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

- ❖ 茗饈 STARTER 韭黃北京鴨絲春卷
Shredded Peking Duck Spring Roll, Yellow Garlic Chives
- 海鮮酸辣小籠包
South Australian Scallop, Prawn,
Hot & Sour Shanghainese Soup Dumpling
- 鮮蝦菜苗餃
Fresh Shrimp, Vegetable Dumplings
- 百香果柚皮
Chilled Pomelo Peel, Passion Fruit
- 翠玉瓜南非鮮鮑魚
South Africa Abalone, Zucchini
- ❖ 羹 SOUP 燕窩雞蓉羹
Bird Nest, Minced Chicken Soup
- ❖ 御宴 MAIN COURSE 咸檸檬煎大虎蝦
Salted Lemon, Tiger Prawn
- 五穀糙米飯
Multi-Grain Fried Rice
- ❖ 甜品 DESSERT 鐵觀音杏仁朱古力小籠包
Almond & Chocolate, Oolong Tea "Xiao Long Bao"
- 青檸海鹽芝麻撻
Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut

SOMMELIER SELECTION

		Glass	Bottle
Champagne	Bollinger, Special Cuvée Brut	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)

- ❖ 茗饈 STARTER 潮味生醃牡丹蝦
Chiu Chow Style Raw Botan Ebi
- 蜜汁頂級西班牙黑毛豬叉燒
Signature Barbecue Iberico Pork, Yellow Mountain Honey
- 黑豚肉松露鵪鶉蛋燒賣
Soft Quail Egg Siu Mai, Iberico Pork, Black Truffle
- 原味小籠包
Traditional Iberico Pork Shanghainese Soup Dumplings
- ❖ 湯 SOUP 鮑魚百寶燉玉環
Abalone, Hairy Gourd, Dried Scallop, Shitake Mushroom,
Lotus Seed
- 或 or
- 海鮮酸辣羹
Hot & Sour Soup, Assorted Seafood
- ❖ 御宴 MAIN COURSE 家燒龍蝦
Yellow Wine Sauce, Lobster
- 西班牙肉根炒苔蘭花
Iberico Pork Tender, Broccolini
- 野菌海味燴飯
Braised Mushroom, Seafood Rice
- ❖ 甜品 DESSERT 石榴甘露
Sweetened Guava Soup, Sago, Pomelo
- 香芒椰汁糯米卷
Fresh Mango Glutinous Rice Roll, Coconut

10% Service charge will be added to both sets.
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.