

LUNCH SET

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

❖ 茗饌 STARTER 西班牙黑毛豬菠蘿叉燒包
Signature Pineapple Bun, BBQ Iberico Pork
原味鮮肉小籠包
Traditional Iberico Pork Shanghainese Soup Dumpling
如意竹笙餃
Bamboo Fungus Dumpling, Assorted Vegetable
醉香鮑魚佛手瓜
Drunken Abalone, Pickled Chayote

❖ 羹 SOUP 宋嫂魚羹
Sister Song's Fish Soup

❖ 御宴 MAIN COURSE 魚香汁大虎蝦
Braised Tiger Prawn, Mince Pork, Chili
鴨絲炒麵
Shredded Duck Fried Noodles

❖ 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	Heritiers du Comte Lafon, Macon-Uchizy 2023, 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)

❖ 茗饌 STARTER 雪燕樹蕃茄
Snow Gum Tamarillo
蜜汁頂級西班牙黑毛豬叉燒
Signature Barbecue Pluma Iberico Pork,
Yellow Mountain Honey
黑豚肉松露鵪鶉蛋燒賣
Soft Quail Egg Siu Mai, Iberico Pork, Black Truffle
竹炭黑椒和牛柳酥
Wagyu Beef Puff

❖ 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 陳年花雕北海道帶子燉蛋
Steam Egg, Hokkaido Scallop, Shaoxing Wine
M9澳洲和牛雞縱菌腐竹炒蓮藕片
Australian M9 Wagyu, Termite Mushroom, Lotus root,
Fresh Bean Curd
鮑汁花膠麵
Fish Maw Noodles, Abalone Sauce

❖ 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.