## **LUNCH SET**

\$628 per person \$98 one glass of Wine (Sparkling/White/Red) \$30 one cup of Coffee (Espresso/Americano/Cappuccino)

❖ 茗餚 STARTER 蔥油走地雞

Cold Free-Range Chicken, Scallion Oil

萵筍海蜇花

Marinated Jellyfish, Celtuce, Aged Dark Vinegar

水晶蝦餃皇

King Prawn Har Gow

原味鮮肉小籠包

Traditional Iberico Pork Shanghainese Soup Dumpling

❖ 湯 SOUP 蟹肉海鮮翡翠羹

Crab Meat Spinach Soup, Assorted Seafood

◆ 御宴 MAIN COURSE 香辣帶子皇

Crispy Scallop, Minced Pork, Chili

膶腸炒豆苗

Wok-Fried Chinese Liver Sausage, Pea Sprout

花菇瑤柱雞粒炆飯

Braised Chicken Rice, Conpoy, Shiitake Mushroom

◆ 甜品 DESSERT 東皇糕

Chinese Red Date Pudding

## **EXECUTIVE LUNCH SET**

\$928 per person

\$98 one glass of Wine (Sparkling/White/Red) \$30 one cup of Coffee (Espresso/Americano/Cappuccino)

❖ 茗餚 STARTER 蜜汁頂級西班牙黑毛豬叉燒

Barbecue Pluma Iberico Pork, Yellow Mountain Honey

椒麻蟶子

Cold Razor Clams, Szechuan Pepper, Chili

北京鴨肉鹹水角

Shredded Peking Duck Glutinous Rice Dumpling,

Prawn, Chive

野菌馬蹄餃

Wild Mushroom Dumpling, Water Chestnut

松茸鮑魚燉珍珠肉湯

Double-Boiled Fresh Abalone Soup, Pearl Meat,

Matsutake Mushroom

或 or

海鮮酸辣羹

Hot & Sour Soup, Assorted Seafood

◆ 御宴 MAIN COURSE

海鹽秋葵香煎M9和牛

Pan-Fried M9 Wagyu Beef, Okra

魚香汁大蝦球

Pan-Fried Prawn, Pickled Ginger, Fermented Chili

Bean Paste, Chili

魚湯嫩雞絲銀絲幼麵

Shredded Chicken Egg Noodles, Fish Soup

◆ 甜品 DESSERT

牛肝菌榛子慕士配松露雪糕

Truffle Ice Cream, Hazelnut & Porcini Mousse,

Chocolate Crumble