

## LUNCH SET

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

◆ 茗饌 **STARTER** 北京烤鴨絲沙律  
Shredded 42 Days Peking Duck Salad, Beetroot,  
Crispy Taro, Citrus Truffle Dressing  
黑松露伴走地雞  
Cold Free-Range Chicken, Coriander, Black Truffle  
水晶蝦餃皇  
King Prawn Har Gow  
原味鮮肉小籠包  
Traditional Iberico Pork Shanghainese Soup Dumpling

◆ 湯 **SOUP** 蟹肉瑤柱冬蓉羹  
Fresh Crab Meat Soup, Conpoy, Winter Melon

◆ 御宴 **MAIN COURSE** 豆酥煎帶子皇  
Pan-Fried Scallop, Crispy Soy Bean  
櫻花蝦菜心  
Wok-Fried Choy Sum, Japanese Dried Shrimps  
瑤柱雞粒燴飯  
Braised Rice, Chicken, Conpoy

◆ 甜品 **DESSERT** 綠茶紅豆糕  
Matcha Red Bean Jelly  
青檸海鹽芝麻撻  
Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut

## EXECUTIVE LUNCH SET

\$928 per person  
\$98 one glass of Wine (Sparkling/White/Red)  
\$30 one cup of Coffee (Espresso/Americano/Cappuccino)

◆ 茗饌 **STARTER** 蜜汁頂級西班牙黑毛豬叉燒  
Barbecue Pluma Iberico Pork, Yellow Mountain Honey  
鹵水花膠凍  
Fish Maw Jelly, Chinese Marinade Sauce,  
Goji Berry & Mint  
飛魚籽蟹鉗餃  
Crab Claw Egg White Dumpling, Flying Fish Roe, Prawn  
北京鴨鹹水角  
Peking Duck Glutinous Rice Dumpling, Prawn, Chive

◆ 湯 **SOUP** 魚湯芥菜芋仔花膠湯  
Fish Soup, Fish Maw, Taro, Mustard Green  
或 or  
海鮮酸辣羹  
Hot & Sour Soup, Assorted Seafood

◆ 御宴 **MAIN COURSE** 豉油頭抽乾焗鮮鮑魚  
Wok-Fried Abalone, Soy  
或 or  
香辣炒澳洲M9和牛西冷  
Stir-Fried Australian Wagyu M9+ Sirloin,  
Shiitake Mushrooms, Baby Leeks, Chili  
拍姜海鹽蒸龍躉球  
Steamed Garoupa Fillet, Sea Salt, Ginger  
銀絲幼麵  
Egg Noodles

◆ 甜品 **DESSERT** 酸梅奶凍配洛神花碎冰  
Sour Plum Panna Cotta & Roselle Shaved Snow