



Chinese Delicacies Set Menu for 2 Persons | 中式美饌二人套餐

Available Time 供應時段

Lunch 午市 : Mon – Fri (except Public Holidays) | 星期一至五 (公眾假期除外) | 12:00 – 14:30

Dinner 晚市 : Sun – Thu (except Public Holiday Eves) | 星期日至四 (公眾假期前夕除外) | 18:30 – 21:30

SOUP | 湯/羹 (2 Bowls 碗)

Daily Soup Selection 精選例湯

Braised Crab Broth with Fish Maw 蟹肉魚肚羹

APPETIZER | 前菜 (1 Portion 客)

Deep-fried Squid Tentacles with Salt and Pepper 椒鹽魷魚鬚

Century Egg with Chilli 涼拌皮蛋

Deep-fried Bean Curd with Chilli Powder 七味豆腐粒

Deep-fried Fish Skin with Salted Egg Yolk 黃金炸魚皮

MAIN COURSE | 主菜 (2 Portions 客)

Scrambled Egg White with Scallops 京式帶子賽螃蟹

Stir-fried Scallop with Asparagus and Elm Fungus 露筍如意炒帶子

Scrambled Egg with Black Truffle Sauce and Shrimp 黑松露滑蛋炒蝦仁

Stir-fried Shredded Fish Maw with Crab Meat, Eggs and Bean Sprout 蟹肉桂花炒花膠

Poached Seasonal Vegetables with Fish Maw and Wolfberries 杞子魚肚浸時蔬

Poached Fish Maw with Wild Mushrooms in Soup 雜菌濃湯浸花膠

Baked Prawns in Soy Sauce 豉油皇煎焗大蝦

Deep-Fried Squid with Salt and Pepper 椒鹽鮮魷

Stir-fried Chicken Fillet with Celery and Squid 西芹花姿炒鳳片

Sautéed Chicken Fillet with Mushrooms and Winter Bamboo Shoots in Spicy Sauce 麻辣雙冬雞球

Braised Chicken with Abalone and Chestnut 鮑魚栗子炆滑雞

Wok-fried Diced Beef Tenderloin and Potatoes with Honey Pepper Sauce 蜜椒金薯牛柳粒

Pan-fried Duck Liver and Beef Tenderloin in Soy Sauce 豉油皇鴨肝煎牛柳

Braised Pork Spare Ribs 京都肉排

Braised Bean Curd with Bamboo Piths and Vegetables 竹筴豆腐羅漢齋



DESSERT | 甜品 (2 Bowls 碗)

Seasonal Sweetened Soup 合時糖水

BEVERAGE | 飲品 (2 Persons 位)

Chinese Tea 中式茗茶

HK\$468 (for 2 persons 兩位用)

ADDITIONAL ORDER | 額外選購

** Soup 湯/羹 HK\$38 | Per Bowl 每碗

** Appetizer 前菜 HK\$68 | Per Portion 每客

** Main Course 主菜 HK\$158 | Per Portion 每客

** Dessert 甜品 HK\$38 | Per Bowl 每碗

** Steamed Rice 絲苗白飯 HK\$15 | Per Bowl 每碗

** Chinese Tea 中式茗茶 HK\$20 | Per Person 每位

Subject to 10% service charge based on original price 另收以原價計算之加一服務費

Cake cutting fee HK\$200 nett each 切餅費每個淨價港幣 200 元

Corkage fee HK\$350 nett per bottle 開瓶費每瓶淨價港幣 350 元

Food preparation takes time, please be patient 食品製作需時，敬請耐心等待

For any special dietary requirements or allergies, please ask for restaurant staff

如對某類食物敏感或對食材有特別要求，請向餐廳職員查詢