

## 點心 *Dim Sum*

### 點心拼盤

\$238/8 pieces

#### *Dim Sum Platter*

麻辣鳳尾蝦餃、泡椒蝦餃、碧綠桃膠素菜餃及攪角雪魚餃

*Ma la Sichuan prawn dumpling, Pickled chilli har gau,*

*Seasonal vegetable & peach gum dumpling, Steamed cod with black olive dumpling*

### 魚籽燒賣

\$78/4 pieces

*Pork siu mai topped with Caviar*

### 水晶蝦餃

\$78/3 pieces

*Crystal har gau*

### 泡椒蝦餃

\$78/3 pieces

*Pickled chilli har gau*

### 碧綠桃膠素菜餃

\$68/3 pieces

*Seasonal vegetable & peach gum dumpling*

### 攪角雪魚餃

\$88/3 pieces

*Steamed cod with black olive dumpling*

### 麻辣鳳尾蝦餃

\$88/2 pieces

*Ma la Sichuan prawn dumpling*

### 蜜汁叉燒包

\$78/3 pieces

*Barbecue pork bao*

### 虎掌菌包

\$78/3 pieces

*Tiger palm fungus bao*

### 酸辣金湯包

\$78/3 pieces

*Spicy & sour xiao long bao*

### 姬松茸灌湯餃 (製作需時30分鐘)

\$128/serving

*Seafood & chicken dumpling in matsutake broth (Preparation time approx. 30 minutes)*

*All prices subject to 10% service charge*

*Please let your server know if you have any dietary restrictions and/or food allergies*

## 煎炸 *Crispy & Baked*

黑椒和牛酥 <i>Wagyu beef puff with black pepper</i>	\$98/3 pieces
蝦醬通菜魷魚卷 <i>Squid &amp; water spinach crispy rolls with Tai O shrimp paste</i>	\$88/6 pieces
紫椰菜米網卷 <i>Fried purple cabbage &amp; vegetables in rice paper wrap</i>	\$68/6 pieces
龍蝦帶子脆多士 <i>Crispy lobster &amp; scallop toast</i>	\$128/4 pieces
麻婆豆腐包 <i>Pan-fried mapo tofu bao</i>	\$78/3 pieces
海皇脆筒 <i>Hutong prawn roll</i> <i>light crispy roll with prawns and scallops</i>	\$88/4 pieces
竹炭魚香咸水角 <i>Charcoal yu xiang crispy pork dumpling</i>	\$88/3 pieces

## 腸粉 *Cheung Fun Rice Roll*

香蔥黑毛豬叉燒 \$118

*Roasted Ibérico pork with spring onion & coriander*

菲黃大蝦 \$118

*Prawns & Chinese chives*

口水桂花魚 \$118

*Mandarin fish serve with chilli peanut sauce*

紅米黃耳珍菌 \$118

*Yellow fungus with wild mushrooms*

## 頭盤 *Appetisers*

蒜泥白肉 \$138

*Chilled thinly-cut pork belly with cucumber  
marinated in chilli & garlic sauce*

香酥脆茄子 \$168

*Crispy eggplant tossed with fermented beans*

松露鮑魚 \$238/2 pieces

*Black truffle scented abalone*

椒香口水雞 \$198

*Chicken marinated in Sichuan chilli*

白沙春露 \$208

*Green asparagus dressed with white sesame*

*All prices subject to 10% service charge*

*Please let your server know if you have any dietary restrictions and/or food allergies*

## 主菜 *Main Course*

胡同片皮鴨	Half \$445
<i>Aromatic Peking duck</i>	Whole \$890
<i>served with cucumber, scallion, duck sauce &amp; pancake</i>	
蔥燒牛柳	\$388
<i>Sautéed beef tenderloin with onion &amp; soy sauce</i>	
宮保黑豚肉	\$298
<i>Kung po style Ibérico pork with cashew nuts</i>	
辣肉生菜包	\$308
<i>Spicy minced pork with lettuce &amp; pine nuts</i>	
沙薑脆皮手撕雞	Half \$298
<i>Crispy-skin hand-pulled chicken with ginger infused oil</i>	
霸王蝦	\$368
<i>Fried prawns with salted egg yolk</i>	
宮保蝦	\$368
<i>Kung po chilli prawns</i>	
<i>served with cashew nuts and sweet Shaoxing wine sauce</i>	
北園松子魚	\$538
<i>Mandarin fish in sweet &amp; sour sauce</i>	
大紅燈籠高高掛	\$468
<i>Red Lantern</i>	
<i>crispy soft-shell crab with Sichuan dried chilli</i>	

## 蔬菜、豆腐 *Vegetables & Tofu*

蒜香五素蔬	\$168
<i>Sautéed seasonal vegetables with garlic</i>	
乾煸四季豆	\$208
<i>Spicy minced pork with string beans &amp; fennel seeds</i>	
小魚菜苗	\$198
<i>Poached bok choy in fish broth</i>	
宮保豆腐	\$198
<i>Kung po style golden egg bean curd</i>	
<i>tossed with cashew nuts &amp; dried chilli</i>	
麻婆豆腐	\$218
<i>Mapo tofu</i>	
<i>braised with minced beef &amp; chilli sauce</i>	

## 飯、麵 *Rice & Noodles*

剝椒鱈魚稻庭烏冬	\$168
<i>Cod fish Inaniwa Udon in pickled chilli soup</i>	
雪菜魚湯麵	\$148
<i>Inaiwa noodles with cod &amp; preserved vegetables in soup</i>	
手撕雞野菌炒麵	\$188
<i>Fried noodles with shredded chicken &amp; mushrooms</i>	
雲腿雞粒蛋炒飯	\$208
<i>Chicken &amp; egg fried rice with Yunnan ham</i>	
農香炒飯	\$208
<i>Seafood fried rice with salted fish &amp; ginger</i>	

## 甜品 *Desserts*

焦糖海鹽朱古力糯米糍	\$78
<i>Sea salt &amp; caramel chocolate mochi</i>	
龍井奶凍	\$68
<i>Homemade Longjing panna cotta</i>	
芋蓉鍋餅	\$88
<i>Mashed taro pancake</i>	
自家製雪糕	\$68/scoop
<i>Homemade ice-cream (Oolong tea or Black sesame)</i>	
自家製雪葩	\$68/scoop
<i>Homemade sorbet (Guava or Lychee)</i>	
精選甜品拼盤	\$388
<i>Assorted dessert platter</i>	