

## Lunch Tasting Menu

Available 1 – 30 November

**Signature Dim Sum (2 pcs per item)** 選 3 款 Choose three per person

- 蜜汁叉燒包 *Barbecue pork bao*
- 泡椒蝦餃 *Pickled pepper har gau*
- 魚子燒賣 *Pork siu mai with caviar*
- 攪角雪魚餃 *Steamed cod with black olive dumpling*
- 碧綠桃膠素菜餃 *Seasonal vegetable & peach gum dumpling*
- 紫椰菜米網卷 *Fried purple cabbage & vegetables in rice paper wrap*
- 竹炭魚香咸水角 *Charcoal yu xiang crispy pork dumpling*
- 龍蝦帶子脆多士 *Crispy lobster & scallop toast* +HK\$48 / person

**Main Course** 選 1 款 Choose one per person

- 宮保蝦 *Kung Po chilli prawns*  
*Served with cashew nuts and sweet Shaoxing wine sauce*
- 尖椒牛柳 *Sautéed beef tenderloin with chilli pepper*
- 雞縱菌生菜包 *Termite mushroom with lettuce & pine nuts*
- 山城辣子雞 *Sichuan chilli peppered chicken*
- 見龍在田 *Hunan steamed cod with fermented bean* +HK\$68 / person

**Noodle & Rice** 選 1 款 Choose one per person

- 雲腿雞粒蛋炒飯 *Chicken & egg fried rice with Yunnan ham*
- 刀削麵 *Wok-fried knife-shaved noodles with seasonal vegetables*
- 胡同擔擔麵 *Hutong dan dan Noodles Pork & peanut sauce in chilli soup*

**Dessert** 選 1 款 Choose one per person

- 是日精選甜品 *Dessert of the day*
- 自家製雪糕 *Homemade ice cream* +HK\$48 / person

**3-course** | HK\$540 per person

**4-course** | HK\$580 per person

### Dishes for Sharing

胡同片皮鴨 *Aromatic Peking duck* additional HK\$368  
*Served with cucumber, scallion, duck sauce & Chinese pancake (serves 3-4 guests)*

大紅燈籠高高掛 *Red Lantern* additional HK\$368  
*Crispy soft-shell crab with Sichuan dried chilli*

*All prices subject to 10% service charge  
Please let your server know if you have any dietary restrictions and/or food allergies*