

Dinner Tasting Menu

24th Oct - 15th Dec & 28th - 30th Dec

Peach Blossom Cocktail additional HK\$68

Pampero Blanco Rum, shiso, peach, raspberry I lemon

Appetisers

松露鮑魚 Black truffle scented abalone 胡同口水雞 Chicken marinated in Sichuan chilli sauce 雞樅菌香煎北海道帶子 Seared scallop with termite mushrooms

Dim Sum

蟹粉小籠包Crab roe xiaolong bao 海皇脆筒 Crispy prawn & scallop roll

Main Courses

見龍在田Hunan steamed cod with fermented beans 蔥燒牛柳Sautéed beef tenderloin with onion & soy sauce

Sides

乾煸四季豆 Spicy diced pork with string beans & fennel seeds 薑米蟹肉瑤柱炒飯 Crab meat fried rice with ginger and conpoy

Desserts

椰汁石榴糕 Guava coconut pudding 焦糖海鹽朱古力糯米糍 Lava sea salt & caramel chocolate mochi

11-dishes | HK\$880 per person

Signature Sharing Dishes

蟹皇羹 Braised crab meat & roe soup with yu fungus additional HK\$228

大閘蟹(6 兩) Hairy crab (225g) additional HK\$388

火焰胡椒片皮鴨 Flaming Peking duck additional HK\$368 for half duck served with cucumber, spring onion, Chinese pancakes & duck sauce

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



Premium Tasting Menu

Appetisers

山葵花枝 Sliced squid with green horseradish 黑毛豬叉燒 Honey glazed barbecue Iberico pork 雞樅菌香煎北海道帶子 Seared scallop with termite mushrooms

Main Courses

火焰胡椒片皮鴨 Flaming Peking duck served with cucumber, spring onion, Chinese pancakes & duck sauce 霸王龍蝦尾 Fried lobster tail with salted egg yolk 青花椒鱈魚 Steamed cod with Sichuan green peppercorn

Sides

咸肉津白 Chinese cabbage with salted ham in superior broth 松露雞粒蛋白炒飯Black truffle fried rice with chicken & egg white

Desserts

荔枝雪葩 Lychee sorbet 焦糖海鹽朱古力糯米糍 Lava sea salt & caramel chocolate mochi

10-dishes | HK1,180 per person

Hennessy V.S.O.P additional HK\$138 per glass Hennessy X.O additional HK\$388 per glass

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