Set Lunch

新精美點心(兩款)

Dim sum selection (two kinds)

濃雞湯竹笙燉菜膽

Double-boiled bamboo fungus with cabbage in thick chicken soup

松露醬鳳尾蝦多士

Deep-fried shrimp toast with truffle pesto

擔擔黑豚肉蘆筍卷

Pan-fried Japanese pork rolled with asparagus in Sichuanese meat sauce

洣你飄香荷葉飯

Fried rice wrapped in lotus leaf

香芒楊枝甘露

Chilled sago cream with mango juice and pomelo

HK\$1,480 供兩位用 for two persons



% 精美點心(兩款)

Dim sum selection (two kinds)

化皮乳豬件

Sliced barbecued suckling pig

焗釀鮮蟹蓋

Baked stuffed crab shell

羊肚菌竹笙豬腱湯

Double-boiled morel mushroom with bamboo fungus and pork shank

六頭湯鮑魚北菇扒時蔬

Braised whole abalone with black mushroom and vegetables

玫瑰豉油雞

Chicken marinated in rose wine and soya sauce

杞子蛋白炒藜麥飯

Fried quinoa rice with egg white and goji berries

生磨杏仁露

Sweetened cream of almond

HK\$3,980 供四位用 for four persons

另奉汽水或礦泉水一杯

Includes a glass of soft drink or mineral water

如您對任何食物有過敏反應,請向我們的服務員提供有關資料。

Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to a 10% service charge