

茹素套餐

Vegetarian Set Menu

每位 \$850 (二位起)

前菜 薈萃 Appetizers

蘋果木煙燻素鵝、陳年黑醋素脆鱈、
羅望子素叉燒、椒麻白露筍

Applewood Smoked Bean Curd Sheet Rolls . Assorted Vegetables

Deep-fried Black Mushroom . Sweet Dark Vinegar Sauce

Vegetarian Char Siu

Fresh Spicy White Asparagus

湯 Soup

松茸素浮萍菊花 (位上)

Chrysanthemum Tofu Soup . Matsutake

主菜 Main

煎黑松露腐皮卷

Pan-fried Vegetarian Bean Curd Sheet Roll . Black Truffle

五穀燴魔芋

Braised Konjac . Assorted Cereals

咕嚕植物肉

Sweet and Sour Impossible Meat

翡翠燴鮮百合

Braised Seasonal Vegetables . Fresh Lily Bulb

主食 Staple Food

欖菜胡麻醬撈素麵

Tossed Noodles . Sesame Dressing . Crispy Olive Vegetable

甜品 Desserts

山楂卷、芝麻菲林、玉玲糕

Hawthorn Cake • Black Sesame Roll

Sweet Crispy Glutinous Rice Cake . Wild Green Vegetables

另加一服務費・如對任何食物有過敏反應請向我們的服務員提供有關資料
10% service charge • Please advise our associates if you have any allergies

蒸蒸日上

Steamed Dim Sum

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| 花膠灌湯餃
Fish Maw Dumpling in Supreme Broth | 位上 per person \$168 |
| 晶瑩鮮蝦餃
Steamed Traditional Prawn Dumpling | 三件 3pcs \$108 |
| 薺菜河蝦餃
River Shrimp & Shepherd's Purse Vegetable Dumplings | 四件 4pcs \$98 |
| 沸騰小籠包
Steamed Sichuan Style Pork Xiaolongbao | 三件 3pcs \$92 |
| 鮮肉小籠包
Fresh Steamed Pork Xiaolongbao | 三件 3pcs \$92 |
| 蟹籽燒賣皇
Steamed Prawn & Pork Dumpling with Crab Roe | 三件 3pcs \$88 |
| 春菜高湯牛肉丸
Spring Greens & Beef Balls in Broth | 四件 4pcs \$88 |
| 羊肚菌素餃
Morel Mushroom Dumplings | 三件 3pcs \$88 |
| 松露賽螃蟹餃
Truffle, Prawn, Pork & Egg White Dumplings | 三件 3pcs \$88 |
| 蠔皇叉燒包
Barbeque Pork Buns | 三件 3pcs \$78 |

香煎炸焗點心

Fried & Baked Dim Sum

原隻鮑魚酥 Whole Abalone Puff Pastry	一隻 1pc	\$138
蘋果叉燒酥 Baked Barbecue Pork Puff with Apple Purée	三件 3pcs	\$98
雞仔鹹水角 Deep Fried Dumplings with Chicken Filling	三件 3pcs	\$98
黑椒和牛酥 Black Pepper Wagyu Puff	三件 3pcs	\$98
炙燒鵝肝千絲卷 Torched Foie Gras Rolls	三件 3pcs	\$98
龍蝦汁脆炸鮮竹卷 Crispy Fried Bamboo Rolls with Lobster Sauce	三件 3pcs	\$92
九肚魚春卷 Deep-Fried Bombay Duck Spring Roll	三件 3pcs	\$92

腸粉

Rice Roll

香草龍皇腸 Steamed Rice Roll with Crab Meat and Mantis Shrimp		\$148
蘆筍帶子腸 Steamed Rice Roll with Scallops and Asparagus		\$128
枸杞豬潤腸 Steamed Rice Rolls with Pork Liver and Wolfberries		\$108
金莎脆皮紅米腸 Steamed Crispy Red Rice Rolls		\$108
珍菌上素腸粉 Steamed Rice Rolls with Assorted Mushrooms		\$68

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商務午市套餐

Executive Set Lunch Menu

每位 \$892 (二位起)

前菜薈萃 Appetizer

別不同叉燒、蘋果木煙燻素鵝、燒椒醬瀨尿蝦、椒麻白露筍

Mian's Roasted Barbeque Pork | Applewood Smoked Bean Curd Sheet Rolls, Assorted Vegetables

Grilled Chili, Mantis Shrimp | White Asparagus, Chili Sauce

或 or 點心薈萃 Dimsum

原隻鮑魚酥、薺菜河蝦餃、鮮肉小籠包

Whole Abalone Puff Pastry | River Shrimp & Shepherd's Purse Vegetable Dumplings | Fresh Steamed Pork Xiaolongbao

家鄉魚蓉羹

Homestyle Fish Stew

或 or

陳皮菜膽白肺湯

Double-boiled Pork Lung Soup Chinese Cabbage, Dried Tangerine Peel

主菜 Main Course

位選主菜

(Please choose the same Main Course each)

禪衣魚香波士頓龍蝦

Dried Fried Boston Lobster · Garlic

Chili Bean Paste Sauce

蔥燒蝦籽脆遼參

Braised Crispy Sea Cucumber

Shallot · Shrimp Roe

藤椒蒸馬友柳

Steamed Yellow Fourfinger Threadfin

Sichuan Pepper

黃燜花膠扒

Fish Maw Steak · Yellow Sauce

分享主菜 (需選同款分享主菜一道)

Sharing Plates (Please choose the same Sharing Plate each)

紅棉蔥油脆皮雞

Deep-fried Crispy Chicken · Scallion Sauce

砂鍋胡椒海中蝦

Stir-fried Pepper Prawn in Casserole

桂花蜜汁黑豚腩肉

Osmanthus Honey Pork Belly

宮保牛舌

Kung Pao Beef Tongue

香辣蟹醬粉絲海鮮煲

Stir-fried Seafood in Clay Pot · Spicy Crab Sauce

果仁辣子羊

Fried Lamb Meat · Nuts · Chili

魚湯本地鮮腐竹浸時令蔬菜

Seasonal Vegetables · Fish Soup · Beancurd Sheet

脆米香蔥和牛崧蓋

Stir-fried Minced Wagyu · Spring Onion

6 - 9 位 Guests: 敬送海上鮮 (一斤半) Complimentary Seafish (~900g)

10 + 位或以上 Guests: 敬送海上鮮 (二斤半) Complimentary Seafish (~1.5kg)

主食 Rice & Noodles

有機蕃茄黑豚豬扒焗飯

Baked Kagoshima Pork Chop Rice

甜品 Dessert

石榴甘露

Pomegranate Sago Soup

或 or

山楂糕 · 芝麻菲林 · 百利酒蛋撻

Hawthorn Cake | Black Sesame Roll | Baked Egg Tart with Baileys Liqueur

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午 末 粉、麵，飯

Rice & Noodles

滑蛋黃皮老虎斑球煎生麵 **\$438**

Fillet Tiger Grouper . Crispy Noodles . Scrambled Eggs

生拆花蟹燴陳村粉 **\$398**

Braised Crab Meat . Steamed Rice Sheets

上湯生中蝦蜂巢米粉 **\$398**

Braised Prawns . Crispy Rice Vermicelli . Chicken Broth

鮮蟹肉瑤柱桂花炒台灣新竹米粉 **\$388**

Crab Meat . Conpoy . Fried Eggs . Fried Rice Vermicelli

美國牛小排乾炒牛河 **\$298**

Beef Ribs . Wok Fried Rice Noodles

花膠薑葱雞汁撈麵 **每位 per person \$268**

Fish Maw . Chicken Sauce . Ginger & Spring Onion . Noodles

XO醬炒脆腸粉 **\$168**

Crispy Rice Rolls . XO Sauce

椒香清湯牛筋蝴蝶脯烏冬 **每位 per person \$168**

Beef Brisket & Tendon . Udon in Chili Pepper Broth

皮蛋芫荽桂花魚米粉 **每位 per person \$108**

Coriander . Preserved Egg . Mandarin Fish Fillets . Rice Vermicelli in Broth

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點心甜點

Dessert

杏汁燉官燕

Double-boiled Bird's Nest in Almond Juice

每位 each person **\$448**

木桶豆腐花

Bean Curd Pudding 需時 20 分鐘
20 mins for preparation

四位用 for 4 persons **\$158**

玫瑰鍋炸

Crispy Fresh Milk Custard • Sweet Rose Jam

六件 6pcs **\$118**

玉玲糕

Sweet Crispy Glutinous Rice Cake • Wild Green Vegetables 需時 15 分鐘
15 mins for preparation

三件 3pcs **\$98**

紅棉露

Red Bean Soup • Walnut Sweet Soup

一位 per persons **\$98**

蛋白杏仁茶

Almond Soup with Egg White

一位 per persons **\$98**

石榴甘露

Pomegranate Mango Sago

一位 per persons **\$98**

生磨芝麻卷

Black Sesame Roll

三件 3pcs **\$98**

山楂糕

Hawthorn Cake

三件 3pcs **\$98**

百利酒蛋撻

Baked egg Tart with Baileys Liqueur

三件 3pcs **\$98**

雲腿酥

Baked Yunan Ham Puff

三件 3pcs **\$92**

另外收費 Additional charges

中國茗茶 House Chinese Tea \$30 • 紅棉野菌醬 Signature Sauce \$48
前菜 Pre-Meal Snacks \$28 • 白飯 Steamed Rice \$28 • 切餅費 Cakage Fee \$300

精選中國茗茶 House Chinese Tea

遠年普洱 Premium Puer • 特級香片 Spring Needle Jasmine • 壽眉皇 (白牡丹皇) Shoumei
特級鐵觀音 (馬騮搗烏龍) Tie Guan Yin • 杭州胎菊 Baby Chrysanthemum
紅棉茗茶 Mián Signature

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