

午市四人合菜 \$4,688+10%
Lunch Combo Meal for 4 pax \$4,688+10%

前菜拼盤 Appetizers

四喜烤麩
wheat gluten with bamboo shoots and ginkgo nuts

老上海醬黃瓜
marinated cucumber in soy « Shanghai » style

鎮江肴肉
sliced pork terrine served with Zhenjiang vinegar

口水雞
spicy chicken « Sichuan » style

精選主菜 The Mains

花生芡實圓手湯
double-boiled pig trotter soup with peanuts & gorgon fruits

蝦爆鱈
sautéed sliced eel with shrimps

金沙賽螃蟹
scrambled eggs and salted egg yolks with crab flavor

腐竹羊腩煲
stewed lamb brisket with bean curd stick

清炒時蔬
sautéed seasonal vegetables

絲苗白飯
steamed rice

時蔬春捲
Shanghainese spring rolls

特式甜品 Desserts

杏仁露小丸子
mini glutinous rice ball in almond cream

時令水果
fresh fruits

午市個人套餐 \$1,388+10% (同桌限同款)
Lunch Set Meal for 1 pax \$1,388+10%

前菜拼盤 Appetizers

陳皮糖醋排骨
sweet and sour spare ribs

江南脆鱈
crispy eel

梅汁小番茄
cherry tomato in plum sauce

十八鮮
potpourri of eighteen vegetables

老上海醬黃瓜
marinated cucumber in soy « Shanghai » style

精選主菜 The Mains

酸菜胡椒豬肚雞湯
double-boiled chicken and pork tripe soup with white pepper

椒鹽小黃魚
pan-fried yellow fish with spicy salt

花雕蒸北寄貝
steamed surf clams with egg in huadiao wine

蜜汁火方
honey glazed ham

奶油焗白菜
baked cabbage with cream sauce

黃橋燒餅
baked pork pastries

特式甜品 Desserts

核桃露
walnut cream

時令水果
fresh fruits