

個人套餐每位 \$1,980+10% (同桌限同款)

Set Menu \$1,980+10% (must take same menu per table)

例假日不提供本套餐，如需訂餐請提前預訂

江南五拼盤 Appetizers

江南脆鱔
crispy eel

花雕醉豬蹄
Huadiao wine marinated drunken pig feet

口水雞
spicy chicken «Sichuan» style

梅汁小番茄
cherry tomato in plum sauce

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

主菜 The Mains

藥膳羊肉湯
double-boiled herbal mutton soup

醬爆虎蝦煎干貝
stir-fried tiger prawn with scallop

海鮮鍋巴卷
crispy rice cones filling with mixed seafood

蜜汁伊比利豬
honey glazed Iberico pork loin

蛤蜊絲瓜炒木耳
sautéed clams, luffa and black fungus

黃橋燒餅
baked pork pastries

特式甜品 Desserts

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

時令果盤
seasonal fruit platter

個人套餐每位 \$2,880+10% (同桌限同款)

Set Menu \$2,880+10% (must take same menu per table)

例假日不提供本套餐，如需訂餐請提前預訂

江南五拼盤 Appetizers

老上海燻魚
smoked fish

棠菜牛舌
sliced beef tongue with crispy bean curd

花雕醉雞
drunken chicken

古法煙鴨蛋
tea leaf smoked egg

風味醬蘿蔔
braised dried turnip in sweet soy

主菜 The Mains

火腩雞北菇燉鮑魚湯
double-boiled chicken soup with abalone, mushroom and ham

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

上湯龍蝦炆伊麵
Boston lobster in superior soup with e-fu noodle

揚州清燉蟹粉獅子頭
braised pork ball with crab meat

銀杏百合蘆筍
sautéed asparagus with ginkgo & lily bulb

招牌生煎包
pan-fried pork buns

特式甜品 Desserts

酒釀芝麻湯丸
black sesame dumplings in fermented rice soup

時令果盤
seasonal fruit platter

個人套餐每位 \$3,880+10% (同桌限同款)
Set Menu \$3,880+10% (must take same menu per table)

例假日不提供套本套餐，如需訂餐請提前預訂

江南五拼盤 Appetizers

老上海燻魚
smoked fish

鎮江肴肉
sliced pork terrine served with Zhenjiang vinegar

蔥油海蜇頭
jelly fish in spring onion oil and cucumber

四喜烤麩
wheat gluten with bamboo shoots and ginkgo nuts

梅汁小番茄
cherry tomato in plum sauce

主菜 The Mains

魚翅鮑魚佛跳牆
buddha jumps over the wall

銀杏百合龍蝦球
sautéed lobster balls with ginkgo & lily bulb

特式崧子魚
deep-fried fish with sweet and sour sauce

香煎牛小排
pan-fried beef short rib

火腿津白
braised Tianjin cabbage with ham

蘿蔔絲酥餅
crispy turnip cakes

特式甜品 Desserts

杏汁燉雪蛤
double-boiled hasma in almond cream

時令果盤
seasonal fruit platter

個人套餐每位 \$5,880+10% (同桌限同款)
Set Menu \$5,880+10% (must take same menu per table)

例假日不提供套本套餐，如需訂餐請提前預訂

江南五拼盤 Appetizers

江南脆鱈
crispy eel

陳皮糖醋排骨
sweet and sour spare ribs

棠菜牛舌
sliced beef tongue with crispy bean curd

桂花糯米糖藕
stuffed lotus root with sticky rice in osmanthus syrup

十八鮮
potpourri of eighteen vegetables

主菜 The Mains

高湯火腫雞燉大排翅
double-boiled superior shark fin with chicken and ham

碗豆龍蝦球
stir-fried lobster balls with peas

蠔皇鮑魚海參
braised abalone and sea cucumber in oyster sauce

香煎羊小排
pan-fried lamb chop

麻油龍虎斑
steamed garoupa in sesame oil

花素蒸餃
steamed vegetable dumplings

特式甜品 Desserts

冰糖紅蓮燉燕窩
double-boiled bird's nest with lotus seed

時令果盤
seasonal fruit platter

素食套餐每位 \$1,880+10%
Vegetarian Set Menu \$1,880+10%

江南五拼盤 Appetizers

桂花糯米糖藕
stuffed lotus root with sticky rice in osmanthus syrup

風味醬蘿蔔
braised dried turnip in sweet soy

醋椒野生木耳
black fungus in vinegar sauce

梅汁小番茄
cherry tomato in plum sauce

脆皮素燒鵝
crispy bean curd skin rolls with vegetables

主菜 The Mains

松茸竹筴菌皇湯
double-boiled matsutake mushroom with bamboo pith

豌豆素米叉子餅
sautéed peas served with sesame pocket

清燉素獅子頭
braised vegan meat ball

南瓜青衣十八鮮
braised cabbage roll

松露炒飯
truffle fried rice

香菌素菜包
steamed vegetable buns

特式甜品 Desserts

冰糖紅蓮燉燕窩
double-boiled bird's nest with lotus seed

時令果盤
seasonal fruit platter