

午市優惠套餐

LUNCH MENU

前菜

醋椒野生木耳
風味醬蘿蔔
蒜茸拌脆瓜
太雕酒醉雞
鎮江肴肉

STARTERS

Black fungus in vinegar sauce
Sweet soy turnip
Garlic cucumber
"Drunken" chicken
Pork terrine with Zhenjiang vinegar

湯

松茸燉螺頭湯

SOUP

Double-boiled conch with matsutake mushrooms

主菜

XO醬爆原隻大明蝦
龍鬚魚絲
火腿津白
蔥油開洋拌麵

MAINS

Fried whole prawns with xo chili sauce
Sautéed shredded mandarin fish
Braised Tianjin cabbage with ham
Noodles with spring onions and soy sauce

甜品

生磨蛋白杏仁茶

DESSERT

Sweet almond cream with egg white

**升級至原盅火腩翅或紅燒排翅, 每位只需加\$300 (原價\$680)

Upgrade to "Double-boiled Superior Shark's Fin Consommé with Chicken and Ham" or
"Braised Superior Shark's Fin in Brown Sauce" for an additional \$300 per person (original price \$680).

另可以\$388選購Laurent Miquel, Cabernet Sauvignon, France 或
Babich Black Label, Sauvignon Blanc, New Zealand 1支 (原價\$550)

*Add a bottle of Laurent Miquel, Cabernet Sauvignon, France or
Babich Black Label, Sauvignon Blanc, New Zealand for \$388 only (original price \$550)

\$368 / 位 PER PERSON (原價ORIGINAL PRICE \$680)

2位起 MIN 2 PERSONS

另加一服務費 Subject to 10% service charge

以上套餐價格只作散座使用 Price apply to main dining room only

此套餐全日供應 Available all day