

午市四人合菜 \$4,888+10%  
Lunch Combo Meal for 4 pax \$4,888+10%

前菜拼盤 *Appetizers*

四喜烤麩  
*Wheat gluten with bamboo shoots and ginkgo nuts*

蒜蓉拌脆瓜  
*Garlic cucumber*

鎮江肴肉  
*Sliced pork terrine served with Zhenjiang vinegar*

江南脆鱈  
*Crispy eel*

精選主菜 *The Mains*

椰子土雞湯  
*Double-boiled chicken soup with coconut*

生菜蝦鬆  
*Minced shrimps served with lettuce*

江南雪菜黃花魚  
*Steamed yellow fish with salted vegetables*

芋茸香酥鴨  
*Crispy duck with taro*

鮮菓咕咾肉  
*Sweet and sour pork*

絲苗白飯  
*Steamed rice*

花素蒸餃  
*Steamed vegetable dumplings*

特式甜品 *Desserts*

龜苓膏  
*Guilinggao*

時令水果  
*Seasonal fruit platter*

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*

老上海燻魚  
*Smoked fish*

鎮江肴肉  
*Sliced pork terrine served with Zhenjiang vinegar*

十八鮮  
*Potpourri of eighteen vegetables*

四喜烤麩  
*Wheat gluten with bamboo shoots and ginkgo nuts*

梅汁酒香拌茄子  
*Eggplant in plum and wine sauce*

精選主菜 *The Mains*

蓮藕薏仁排骨湯  
*Double-boiled short ribs with lotus root and barley*

椒鹽小黃魚  
*Pan-fried yellow fish with spicy salt*

紹興辣味蝦  
*Sautéed shrimps in Shaoxing wine and chili sauce*

粽葉扎肉  
*Steamed pork belly wrapped with fragrant leaves*

奶油焗白菜  
*Baked cabbage with cream sauce*

蘿蔔絲酥餅  
*Crispy turnip cakes*

特式甜品 *Desserts*

杏仁豆腐花  
*Almond bean curd*

時令水果  
*Seasonal fruit platter*