

**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*

老上海燻魚  
*Smoked fish*

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

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

風味醬蘿蔔  
*Braised dried turnip in sweet soy*

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

主菜 *The Mains*

淮杞響螺雞湯  
*Double-boiled conch with chicken & lyceum chinese*

虎蝦麻婆豆腐煎干貝  
*Tiger prawn mapo tofu with pan-fried scallop*

蟹粉釀蟹蓋  
*Baked stuffed crab shell*

風味豬肋骨  
*Baby ribs glazed with Zhengjiang black vinegar*

青青時蔬豆腐衣  
*Sautéed green vegetable with bean curd skin*

蘿蔔絲酥餅  
*Crispy turnip cakes*

特式甜品 *Desserts*

杏仁豆腐花  
*Almond bean curd*

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)**

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江南五拼盤 *Appetizers*

江南脆鱈  
*Crispy eel*

棠菜牛舌  
*Sliced beef tongue with crispy bean curd*

花雕醉雞  
*Huadiao wine marinated "drunken" chicken*

古法煙鴨蛋  
*Tea leaf smoked egg*

梅汁小番茄  
*Cherry tomato in plum sauce*

主菜 *The Mains*

火腫雞燉蟲草花鮑魚湯  
*Double-boiled chicken soup with abalone and cordyceps flower*

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

上湯焗龍蝦伊麵  
*Baked lobster in superior soup with e-fu noodle*

蜜汁伊比利豬  
*Honey glazed Iberico pork*

火腿津白  
*Braised Tianjin cabbage with ham*

招牌生煎包  
*Pan-fried pork buns*

特式甜品 *Desserts*

楊枝甘露  
*Mango sago cream with pomelo*

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)

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江南五拼盤 *Appetizers*

江南脆鱈  
*Crispy eel*

蟲草花拌海參  
*Sea cucumber and cordyceps flower in sesame oil*

陳皮糖醋排骨  
*Sweet and sour spare ribs*

蒜蓉拌脆瓜  
*Garlic cucumber*

十八鮮  
*Potpourri of eighteen vegetables*

主菜 *The Mains*

魚翅鮑魚佛跳牆  
*Buddha jumps over the wall*

金湯小米虎斑魚  
*Steamed tiger garoupa in millet broths*

乾燒龍蝦球  
*Braised lobster balls in sweet chili sauce*

香煎牛肉粒  
*Pan-fried beef cubes*

銀杏百合蘆筍  
*Sautéed asparagus with ginkgo & lily bulb*

黃橋燒餅  
*Baked pork pastries*

特式甜品 *Desserts*

酒釀紅蓮燉雪蛤  
*Double-boiled hasma with lotus seed in fermented rice soup*

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*

花雕醉雞  
*Huadiao wine marinated "drunken" chicken*

蒜蓉拌脆瓜  
*Garlic cucumber*

梅汁小番茄  
*Cherry tomato in plum sauce*

主菜 *The Mains*

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

龍井龍蝦球  
*Stir-fried lobster balls with Longjing tea leaves*

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

清蒸龍虎斑  
*Steamed garoupa*

紅燒原條牛肋排  
*Braised beef ribs with brown Sauce*

花素蒸餃  
*Steamed vegetable dumplings*

特式甜品 *Desserts*

杏汁燉燕窩  
*Double-boiled bird's nest in almond cream*

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*

蟲草猴菇一品鮮  
*Double-boiled lion's mane with cordyceps flower*

豌豆素米叉子餅  
*Sautéed peas served with sesame pocket*

錦繡石榴球  
*Braised vegan pomegranate dumplings*

四季棠菜  
*Sautéed seasonal vegetables*

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*