

個人套餐每位 \$2,080+10% (同桌限同款)
Set Menu \$2,080+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
Crispyeel

花雕醉豬蹄
Huadiao wine marinated drunken pig feet

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

梅汁小番茄
Cherry tomato in plum sauce

四喜烤麩
Wheat gluten with bamboo shoots and ginkgo nuts

主菜 *The Mains*

淮杞響螺雞湯
Double-boiled conch soup with chicken & lyceum Chinese

金沙虎蝦煎干貝
Tiger prawn in salted egg yolk with pan-fried scallop

剝椒百花魚
Steamed fish with chopped chili

粽葉扎肉
Steamed pork belly wrapped with fragrant leaves

銀杏百合絲瓜
Sautéed luffa with ginkgo & lily bulb

蘿蔔絲酥餅
Crispy turnip cakes

特式甜品 *Desserts*

陳皮紅豆沙小丸子
Mini glutinous rice ball in red bean soup

時令果盤
Seasonal fruit platter

個人套餐每位 \$2,980+10% (同桌限同款)
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江南五拼盤 *Appetizers*

老上海燻魚
Smoked fish

棠菜牛舌
Sliced beef tongue with crispy bean curd

鎮江肴肉
Sliced pork terrine served with Zhenjiang vinegar

十八鮮
Potpourri of eighteen vegetables

老上海醬黃瓜
Marinated cucumber in soy "Shanghai" style

主菜 *The Mains*

火腫雞北菇燉鮑魚湯
Double-boiled chicken soup with abalone, mushroom and ham

蔥薑龍蝦炆伊麵
Braised lobster in scallion and ginger with e-fu noodle

荔茸帶子
Deep-fried taro puff with scallop

清燉蟹粉獅子頭
Braised pork ball with crabmeat

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*

核桃露
Walnut cream

時令果盤
Seasonal fruit platter

個人套餐每位 \$3,980+10% (同桌限同款)
Set Menu \$3,980+10% (must take same menu per table)

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江南五拼盤 *Appetizers*

江南脆鱈
Crispyeel

陳皮糖醋排骨
Sweet and sour spare ribs

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

醋椒野生木耳
Black fungus in vinegar sauce

古法煙鴨蛋
Tea leave smoked egg

主菜 *The Mains*

魚翅鮑魚佛跳牆
Buddha jumps over the wall

醬爆龍蝦年糕
Sautéed lobster with rice cake

香烤銀鱈魚
Baked silver cod with scallion

香煎牛小排
Pan-fried beef short ribs

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 \$5,980+10% (同桌限同款)
Set Menu \$5,980+10% (must take same menu per table)

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江南五拼盤 *Appetizers*

蔥烤香魚
Braised sweet fish with scallion in soy

鎮江肴肉
Sliced pork terrine served with Zhenjiang vinegar

十八鮮
Potpourri of eighteen vegetables

風味醬蘿蔔
Braised dried turnip in sweet soy

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 soup with chicken and ham

蔥油蒸龍蝦
Steamed lobster in scallion oil

蒜子炆鱸鰻
Braised eel with garlic

芙蓉蟹粉煎干貝
Pan-fried scallop with egg white and crab roe

紅燒原條牛肋排
Braised beef ribs with brown sauce

招牌生煎包
Pan-fried pork buns

特式甜品 *Desserts*

核桃露燕窩
Double-boiled bird's nest in walnut cream

時令果盤
Seasonal fruit platter

素素食套餐每位 \$1,980+10%
Vegetarian Set Menu \$1,980+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*

松茸北菇菌皇湯
Double-boiled matsutake mushroom soup

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

紅燒素獅子頭
Braised vegan pork ball

糖醋煎干貝
Pan-fried vegan scallop in sweet and sour sauce

松露炒飯
Black 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