

蒸點心 *Steamed Dim Sum*

點心拼盤 *Dim Sum Platter* 8 pieces/\$288

麻辣鳳尾蝦餃、泡椒蝦餃、

碧綠桃膠素菜餃及攪角鱈魚餃

Ma la Sichuan prawn dumpling, Pickled pepper har gau,

Seasonal vegetable & peach gum dumpling, Steamed cod with black olive dumpling

魚籽燒賣

Caviar siu mai

4 pieces/\$78

水晶蝦餃

Traditional har gau

3 pieces/\$78

泡椒蝦餃

Pickled pepper har gau

3 pieces/\$78

碧綠桃膠素菜餃

Seasonal vegetable & peach gum dumpling

3 pieces/\$78

攪角鱈魚餃

Steamed cod with black olive dumpling

3 pieces/\$88

臥虎藏龍餃

Steamed lobster with tiger palm fungus dumpling

3 pieces/\$128

蜜汁叉燒包

Barbecue pork bao

3 pieces/\$78

松露野菌包

Black truffle wild mushroom bao

3 pieces/\$78

酸辣金湯包

Spicy & sour xiao long bao

3 pieces/\$78

姬松茸灌湯餃 (製作需時30分鐘)

Seafood & chicken dumpling in matsutake broth (Preparation time approx. 30 minutes)

1 serving/\$138

另加一服務費

All prices subject to 10% service charge

煎炸 *Crispy & Baked*

- 黑椒和牛酥 *3 pieces/\$98*
Wagyu beef puff with black pepper
- 蝦醬通菜魷魚卷 *6 pieces/\$88*
Squid & water spinach crispy rolls with Tai O shrimp paste
- 黃耳真菌素春卷 *6 pieces/\$78*
Crispy yellow fungus spring roll
- 龍蝦帶子脆多士 *4 pieces/\$148*
Crispy lobster & scallop toast
- 麻婆豆腐包 *3 pieces/\$78*
Pan-fried mapo tofu bao
- 海皇脆筒 *4 pieces/\$124*
Hutong prawn roll, light crispy roll with prawns and scallops
- 竹炭魚香咸水角 *3 pieces/\$88*
Charcoal yu xiang crispy pork dumpling

腸粉 *Cheung Fun Rice Roll*

- 香蔥黑毛豬叉燒 *\$118*
Roasted Iberico pork with spring onion & coriander
- 龍井脆米網蝦 *\$118*
Longjing tea prawns
- 口水桂花魚 *\$118*
Mandarin fish and chilli peanut sauce
- 紅米黃耳珍菌 *\$118*
Yellow fungus with wild mushrooms

另加一服務費
All prices subject to 10% service charge

頭盤 *Appetisers*

蒜泥白肉 \$218
*Chilled thinly-cut pork belly with
cucumber marinated in chilli & garlic sauce*

香酥脆茄子 \$218
Crispy eggplant tossed with fermented beans

松露鮑魚 2 pieces/\$268
Black truffle scented abalone

椒香口水雞 \$218
Chicken marinated in Sichuan chilli

白沙春露 \$218
Green asparagus dressed with white sesame

另加一服務費

All prices subject to 10% service charge

主菜 *Main Course*

胡同片皮鴨

*Aromatic Peking duck served with cucumber, scallion,
duck sauce & Chinese pancakes*

Half \$490 / Whole \$980

蔥燒牛柳

Sautéed beef tenderloin with onion & soy sauce

\$428

宮保黑豚肉

Kung po style Iberico pork with cashew nuts

\$388

辣肉生菜包

Spicy minced pork with lettuce & pine nuts

\$328

沙薑脆皮手撕雞

Crispy-skin chicken with ginger

Half \$388

霸王蝦

Fried prawns with salted egg yolk

\$388

宮保蝦

Kung po chilli prawns served with cashew nuts and sweet Shaoxing wine sauce

\$388

北園松子魚

Braised Mandarin fish in sweet & sour sauce

\$568

大紅燈籠高高掛

Red Lantern crispy soft-shell crab with Sichuan dried chilli

\$488

另加一服務費

All prices subject to 10% service charge

蔬菜、豆腐 *Vegetables & Tofu*

鮮淮山百合銀杏炒蘭度 \$248
Sautéed seasonal vegetables with garlic

乾煸四季豆 \$248
String beans with spicy minced pork & fennel seeds

小魚菜苗 \$218
Bok choy poached in fish broth

宮保豆腐 \$238
*Kung po style golden egg bean curd
tossed with cashew nuts & dried chilli*

麻婆豆腐 \$238
Braised Mapo tofu with chilli sauce

另加一服務費

All prices subject to 10% service charge

飯、麵 *Rice & Noodles*

椒鱈魚稻庭烏冬 \$188
Cod fish Inaniwa Udon in pickled chilli soup

雲菜魚湯麵 \$168
Inaiwa noodles with cod & preserved vegetables in soup

手撕雞野菌炒麵 \$228
Hand-shredded chicken & mushrooms with fried noodles

雲腿雞粒蛋炒飯 \$228
Chicken & egg fried rice with Yunnan ham

農香炒飯 \$228
Seafood fried rice with salted fish & ginger

另加一服務費

All prices subject to 10% service charge

甜品 *Desserts*

焦糖海鹽朱古力糯米糍
Sea salt & caramel chocolate mochi

4 pieces/\$78

龍井奶凍
Homemade Longjing panna

\$68

芋蓉鍋餅
Mashed taro pancake

8 pieces/\$128

自家製雪糕
Homemade ice cream (Oolong tea or black sesame)

scoop/\$68

自家製雪葩
Homemade ice cream (Guava or Lychee)

scoop/\$68

精選甜品拼盤
Assorted dessert platter

\$428

另加一服務費

All prices subject to 10% service charge