



Mid-Autumn Dinner Menu

Available 24-26 September 2026

燈映蓮藕片

Osmanthus glazed lotus root flakes with chilli sauce

蔥油手撕雞

Chicken marinated with spring onion oil

乾蔥紅油香煎北海道帶子

Pan-fried Hokkaido scallops with chilli oil, shallot & cucumber

紅菜頭野菌餃

Steamed beetroot & vegetable dumpling

蟹粉蟹肉海鮮餃

Seafood dumpling with crab roe and crab meat

椰子螺頭燉赤肉湯

Double-boiled soup with coconut, conch & pork

醬燒桂花魚

Stir-fried Mandarin fish fillet with soy bean chilli sauce

火焰胡椒片皮鴨 Flaming Peking duck

Served with cucumber, scallion, duck sauce & Chinese pancakes

魚香 A5 和牛粒

A5 Japanese Wagyu beef tenderloin with lemongrass & garlic chilli sauce

鮮淮山百合銀杏炒蘭度

Sautéed seasonal vegetables

(Chinese yam, lily, ginkgo, kale & carrot)

柑桔奶皇月餅拼雪梨慕絲

Citrus egg custard mooncake with Oolong tea & pear mousse

8 courses | HK\$ 4,480 for four persons

**All prices subject to 10% service charge*

**All menus are subject to price and seasonal change*

**Please let your server know if you have any dietary restrictions and/or food allergies*