



Dinner Tasting Menu

Peach Blossom Cocktail +HK\$68

Pampero Blanco Rum, Longjing, Peach, Raspberry cordial & Lemon

Citrus Harmony Cocktail +HK\$68

Dry Gin, Passionfruit puree, Ginger, Pineapple and Calamansi

Asian Beauty mocktail +HK\$68

Jasmine, pineapple & lemongrass

松露鮑魚

Black truffle scented abalone

魚籽煎鵝肝燻蛋

Seared foie gras & caviar with Shanghainese coddled egg

酸辣金湯包

Spicy & sour xiao long bao

紫椰菜乳香蓮藕餃

Purple cabbage & lotus roots dumpling (V)

魚香虎蝦

Fried king prawns with ginger, garlic & chilli soy sauce

青花椒鱈魚

Steamed cod with Sichuan green peppercorn

清炒芥蘭苗

Wok-fried baby kale

茴香雞粒蛋炒飯

Chicken fried rice with fennel seeds & egg

椰汁石榴糕 配 龍井奶凍

Guava coconut pudding with homemade longjing panna cotta

10-dishes | HK\$980 per person

Chef Recommendation for Sharing

胡同片皮鴨 *Aromatic Peking duck*

+HK\$398

Served with cucumber, scallion, duck sauce & Chinese pancake (serves 3-4 guests)

胡椒軟殼蟹 *Crispy soft-shell crab with pepper (s4 pieces)*

+HK\$138

Minimum Two guests required

All prices subject to 10% service charge

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