



Signature Tasting Menu

魚子燒賣 *Sui mai with Caviar*

紅菜頭野菌餃 *Beetroot & wild mushroom dumpling*

蟹粉蟹肉海鮮餃 *Seafood dumpling with crab roe and crab meat*

宮保老虎蝦

Kung pao king prawns

Served with cashew nuts and sweet Shaoxing wine sauce

青花椒鱈魚

Steamed cod with green Sichuan peppercorns

三蔥安格斯牛柳

Wok-fried Angus beef tenderloin with leek, shallot and spring onion

雲腿雞粒蛋炒飯

Chicken & egg fried rice with Yunnan ham

龍井奶凍 *Longjing panna cotta*

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

6 - courses | HK\$980 per person

Chef's recommendation for Sharing

火焰胡椒片皮鴨 *Flaming Peking duck* +HK\$488 for half duck

Served with cucumber, spring onion, Chinese pancakes & duck sauce

**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*



Premium Tasting menu

松露鮑魚 *Black truffle-scented abalone*

胡麻小黃瓜 *Cucumber salad with sesame dressing*

川汁北海道帶子 *Seared Hokkaido scallop with Sichuan chilli sauce*

琥珀蜜餞叉燒

Barbecue pork loin glazed with New Zealand Manuka honey

麻辣爆炒波士頓龍蝦

Ma la wok fried Boston lobster with dried chilli, Sichuan pepper and Chinese celery

蒜片日本 A5 和牛

Japanese A5 Wagyu beef tenderloin with golden garlic

黑松露羊肚菌海鮮燴飯

Stewed black truffle & morel mushroom with seafood fried rice

麻辣朱古力慕絲拼番石榴雪葩

Ma la chocolate mousse with guava sorbet

6 - courses | HK\$1,280 per person

Chef's recommendation for Sharing

火焰胡椒片皮鴨 *Flaming Peking duck* +HK\$488 for half duck

Served with cucumber, spring onion, Chinese pancakes & duck sauce

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