



Mid-Autumn Festival Dinner

28-29 September 2023

葱香手撕雞 *Chicken marinated in spring onion oil*
藤椒鮮鮑片 *Abalone slices with Sichuan peppercorn*
菠菜百頁卷 *Bean curd roll with Chinese spinach*

金蒜老虎蝦 *Tiger prawn with golden garlic*

雞油慢煮鱈魚 *Slow-cooked cod fillet in chicken oil*

蔥燒牛柳 *Sautéed Angus beef with onion & soy sauce*

香煎帶子蔥油拌麵 *Seared scallops with dry noodle in spring onion oil*
鮮淮山百合銀杏炒蘭度 *Sautéed seasonal vegetables with garlic*

石榴雪葩 *Guava sorbet*

麻辣朱古力慕絲 *Mala chocolate mousse*

6 courses | HK\$1280 per person

Minimum of two

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)

大紅燈籠高高掛 ***Red Lantern*** +HK\$228
Crispy soft-shell crab with Sichuan dried chilli (serves 4 pieces)

孜然羊肉串 ***Grilled lamb skewers with cumin*** +HK\$298

**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*