



## *Sunset Menu*

*Available 5:30 pm – 6 pm*

松露鮑魚 *Black truffle scented abalone*

涼拌薑汁翡翠 *Green bamboo shoots with ginger jus*

胡同口水雞 *Chicken marinated in Sichuan chilli sauce*

金蒜汁燒安格斯牛柳

*Sliced Angus beef tenderloin with golden garlic*

青花椒鱈魚

*Steamed cod with Sichuan green peppercorn*

鮮淮山百合銀杏炒蘭度

*Sautéed seasonal vegetables*

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

黃椒翡翠蝦冷麵

*Crispy prawn cold noodle with spicy pickle sauce*

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\$628 per person*

### *Chef's Recommendation for Sharing*

火焰胡椒片皮鴨 *Flaming Peking duck*

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

*+HK\$ 488 for half duck*

*\*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*