



Dinner Tasting Menu

Citrus Harmony Cocktail +HK\$88

Dry gin, passionfruit puree, ginger, pineapple and calamansi

Asian Beauty mocktail +HK\$78

Jasmine, pineapple and lemongrass

籐椒鮮鮑片 *Abalone slices with peppercorn sauce*

葱香手撕雞 *Chicken marinated in spring onion oil*

黑椒和牛酥 *Wagyu beef puff with black pepper*

竹炭魚香咸水角 *Charcoal yu xiang crispy pork dumpling*

川式香辣爆炒龍蝦 *Sichuan-style lobster wok-tossed with chilli, black beans and dried garlic*

青花椒鱈魚 *Steamed cod with Sichuan green peppercorn*

乾煸四季豆 *Spicy string beans with minced pork & fennel seeds*

香煎帶子菜粒蛋炒飯 *Pan-fried scallop fried rice with egg and vegetables*

椰汁石榴糕 *Guava coconut pudding*

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

6 courses | HK\$1,080 per person

Minimum of two guests required

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 chillies (serves 4 pieces)

**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*