

Mother's Day Dinner

12th to 14th May 2023

Citrus Harmony Cocktail +HK\$68

Dry gin, passionfruit puree, ginger, pineapple and calamansi

Peach Blossom Cocktail +HK\$68

Pampero Blanco rum, longjing, peach, raspberry cordial & lemon

Asian Beauty mocktail +HK\$68

Jasmine, pineapple & lemongrass

燈映牛肉

Osmanthus glazed beef flakes with chilli sauce

北海道糖心帶子

Seared Hokkaido scallops with sesame sauce

牛肝菌燉響螺湯

Double-boiled porcini mushroom with sea whelk and pork

川式香辣爆炒龍蝦

Sichuan-style lobster wok-tossed with chilli, black beans and dried garlic

香糟鮑魚醉雞煲

Braised abalone & chicken with Chinese wine in clay pot

北園松子魚

Braised Mandarin fish in sweet & sour sauce

薑汁翡翠

Wok-tossed green bamboo shoots with ginger jus

櫻花蝦蟹肉瑤柱炒飯

Crab meat fried rice with sakura shrimp and conpoy

荔枝雪葩配蓮花酥

Lotus puff with lychee sorbet

Signature Sharing Dishes

胡椒軟殼蟹 *Crispy soft-shell crab with black pepper (4 pieces) +HK\$168*

蒙古烤羊 *Grilled lamb rack with fennel seeds (2 pieces) +HK\$148*

火焰胡椒片皮鴨 *Flaming Peking duck (half duck) +HK\$398*
served with cucumber, spring onion, Chinese pancakes & duck sauce

10-dishes | HK\$1,180 per person

Minimum two guests required | 10% service charge