



Dinner Tasting Menu

Citrus Harmony Cocktail +HK\$88
Dry gin, passionfruit puree, ginger, pineapple and calamansi

Lavender Lemonade Spritz mocktail +HK\$78
Lavender, lychee and lemonnade

椒香口水雞 *Chicken marinated in Sichuan chilli*
松露鮮鮑片 *Abalone slices with black truffle*
葱油北海道帶子 *Pan-fried Hokkaido scallops with 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*

京式龍蝦 *Beijing-style egg white lobster*
Wok-fried with lobster sauce & scrambled egg white

雞油慢煮鱈魚 *Slow-cooked cod fillet with chicken oil and green asparagus*

老干媽雞絲炆伊麵 *Stewed E-fu noodles with shredded chicken fillet & black bean chilli*

燕窩楊枝甘露 *Mango pomelo sago with birds' nest*

6 - courses | HK\$1080 per person (Minimum of two)

Chef recommendation for Sharing

火焰胡椒片皮鴨 **Flaming Peking duck** +HK\$448 for half duck
Served with cucumber, spring onion, Chinese pancakes & duck sauce

大紅燈籠高高掛 **Red Lantern** +HK\$398
Crispy soft-shell crab with Sichuan dried chilli

**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*