



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 lemonade

松露鮮鮑片 *Slices abalone with black truffle*
藤椒滷水小吊桶 *Soy marinated baby squid with peppercorn oil and vegetable*
雞縱菌香煎北海道帶子 *Seared scallop with termite mushroom paste*

海皇脆筒 *Hutong prawn roll*
黑椒和牛酥 *Wagyu beef puff with black pepper*

胡麻子龍蝦 *Black peppered lobster with golden garlic*

麵醬燒鱈魚 *Baked cod fillet with soybean sauce*
糖醋五花肉卷 *Sweet and sour pork belly in Shanghai style*

西班牙紅蝦西紅柿上湯泡脆米 *Spanish red prawn poached with crispy rice in tomato broth*

白桃烏龍桂花慕絲配烏龍茶雪糕
Peach osmanthus oolong mousse with oolong tea ice-cream

6 - courses | HK\$980 per person (Minimum of two)

Chef recommendation for Sharing

火焰胡椒片皮鴨 *Flaming Peking duck* +HK\$488 for half duck
Served with cucumber, scallion, Chinese pancakes & duck sauce

**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*