



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

酸辣土豆絲 *Shredded potato salad with chilli oil and coriander*

魚籽煎鵝肝燻蛋 *Shanghainese coddled egg with seared foie gras & caviar*

藤椒滷水小吊桶 *Soy marinated baby squid with peppercorn oil and vegetables*

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

魚湯菜肉鍋貼 *Pan-fried minced pork & fish soup dumpling*

豆酥龍蝦 *Hunan-style lobster with fermented beans*

本幫鱈魚 *Dry-braised cod fillet with soybean sauce*

龍蝦湯西班牙紅蝦脆米泡飯 *Spanish red prawn poached in lobster broth with crispy rice*

豆腐雪糕 *Homemade tofu ice-cream*

杏香流心芝麻卷 *Crispy lava sesame roll with almond*

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, 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*