



Golden Bloom Cocktail +HK\$128
Osmanthus Wine | *Mount Gay Eclipse* | *Orange Blossom Honey* |
Yuzu | *Milk Washed* | *Carbonated*

Plum Orchard Fizz mocktail +HK\$108
Fuji Apple | *Salt Plum* | *Strawberry Vinegar* | *Citrus* | *Ginger Beer*

Veuve Clicquot Yellow Label NV Champagne +HK\$178 per glass

Chef's recommendation for Sharing

大紅燈籠高高掛 *Red Lantern* +HK\$388 per portion
Crispy soft-shell crab with Sichuan dried chilli

火焰胡椒片皮鴨 *Flaming Peking duck* +HK\$488 for half duck
Served with cucumber, spring onion, 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*

Dinner tasting menu

松露鮮鮑片 *Slices abalone with black truffle*

燈映牛肉 *Osmanthus glazed beef flakes with chilli sauce*

胡麻雞絲拌長腳蟹 *Shredded chicken with king crab meat marinated in chilli & sesame sauce*

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

三鮮雞蛋腐皮餃 *Crispy bean curd dumpling with egg, vegetable & wild mushroom*

三蔥爆炒老虎蝦

Wok fried tiger prawns with leek, shallot and green onion

or

15 頭南非吉品乾鮑 + HK\$328 per person

Braised 15 heads South Africa abalone with shiitake mushroom

豆花日本 A5 和牛

A5 Japanese Wagyu beef tenderloin with black bean chilli

西班牙紅蝦龍蝦湯泡脆米

Carabinero with seafood & lobster broth Rice

菊蜜燕窩雪梨蛋糕配柚子雪葩 *Chinese opera cake*

chrysanthemum tea mousse | Chinese pear jelly with bird Nest | honey yuzu sorbet

6 - courses | HK\$980 per person

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