

Wine Pairing

Prosecco, La Gioiosa

Veneto, Italy

☆

Chardonnay, 'Morning Fog' Wente Vineyards

California, USA

☆

Malbec, Amancaya

Menodza, Argentina

☆

Moscato d'asti, Prunotto

Piemonte, Italy

4 - glasses | HK\$488 per person

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\$388 per portion
Crispy soft-shell crab with Sichuan dried chilli

**All prices subject to 10% service charge*

Appetizers platter

花椒煎北海道帶子 *Pan-fried Hokkaido scallops with peppercorn*
魚子煎鵝肝燻蛋 *Seared foie gras & caviar with Shanghainese coddled egg*
芝麻菠菜球 *Marinated Chinese spinach and bean curd with sesame oil*

Soup • Choose one

素菜酸辣羹 *Vegetarian hot & sour soup*
宋嫂鱈魚羹 *Cod fish & tofu soup*

Seafood • Choose one per table

醬燒鱈魚 *Baked cod fillet with soy bean sauce*
宮保蝦 *Kung Po chilli prawns*
served with cashew nuts and sweet Shaoxing wine sauce
川式香辣爆炒龍蝦 *Sichuan-style lobster*
Wok-tossed with chilli, black beans and dried garlic **+HK\$98/pp**

Meat • Choose one per table

辣肉生菜包 *Spicy minced pork with lettuce & pine nuts*
醬香雞煲 *Braised chicken with soy bean sauce & wild mushroom in clay pot*
金蒜汁燒和牛粒 *Sautéed wagyu beef with golden garlic* **+HK\$68/pp**

Side

鮮淮山百合銀杏炒蘭度 *Sautéed seasonal vegetables with garlic*
蟹肉露筍蛋白炒飯 *Egg white fried rice with crab & green asparagus*

Dessert

芝麻豆漿糕 *Sesame & soya milk pudding*
焦糖海鹽朱古力糯米糍 *Sea salt & caramel chocolate mochi*

6 - courses | HK\$790 per person (for complete table only)

**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*

Wine Pairing

Champagne, Veuve Clicquot 'Yellow Label'

Reims, France

☆

Hua Tiao Chiew 花彫酒

☆

Sauvignon Blanc, Te Tera

Martinborough, New Zealand

☆

Wild Pony, Kanaan Winery,

Ningxia, China

☆

Ruby Fine Port, Dow's

Douro Valley, Portugal

5 - glasses | HK\$688 per person

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\$388 per portion
Crispy soft-shell crab with Sichuan dried chilli*

**All prices subject to 10% service charge*

松露鮮鮑片 *Sliced abalone with black truffle*

魚子春露 *Green asparagus dressed with caviar*

雞縱菌香煎北海道帶子 *Seared scallop with termite mushroom paste*

點心拼盤

Dim Sum Platter

黑椒和牛酥 | 竹炭魚香咸水角

Wagyu beef puff with black pepper | Charcoal yu xiang crispy pork dumpling

霸王老虎蝦 *Tiger prawns with spicy salted egg yolk and sweet potato*

or

15頭南非吉品乾鮑 + HK\$328 per person

Braised 15-head South African abalone with shiitake mushroom

川式牛小排 *Beef short ribs served in Sichuan chilli pickled pepper*

西班牙紅蝦龍蝦湯泡脆米 *Carabinero with seafood & lobster broth rice*

菊蜜雪梨蛋糕拼柚子雪葩 *Chinese Opera cake*

chrysanthemum tea mousse / Chinese pear Jelly with bird nest / honey yuzu sorbet

6 - courses | HK\$980 per person (for complete table only)

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