

Dinner tasting menu

松露鮮鮑片 *Sliced 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*

川式香辣爆炒老虎蝦 *Wok fried tiger prawns with black beans and dried garlic*

or

15 頭南非吉品乾鮑 + HK\$388 per person

Braised 15 heads South Africa abalone with shiitake mushroom

宮保雞球 *Kung Po chilli chicken*

Served with cashew nuts and sweet Shaoxing wine sauce

北海道帶子葱油拌麵

Scallops dry noodle with spring oil

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

Any 4 - courses | HK\$780 per person

6 - courses | HK\$980 per person

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*