

## 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*

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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*

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川式香辣爆炒老虎蝦

*Wok-fried tiger prawn with black bean and dried garlic*

or

15 頭南非吉品乾鮑 + HK\$ 388 per person

*Braised 15-head South African abalone with shiitake mushroom*

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宮保雞球

*Kung Po chilli chicken with cashew nuts and sweet Shaoxing wine sauce*

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北海道帶子葱油拌麵

*Seared scallops tossed noodles with spring oil*

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菊蜜燕窩雪梨蛋糕配柚子雪葩

*Chrysanthemum tea mousse, Chinese pear jelly with bird's nest, honey yuzu sorbet*

*Any 4 courses | HK\$ 780 per person*

*6 courses | HK\$ 980 per person*

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### 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 | 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 changes*

*\*Please let your server know if you have any dietary restrictions or food allergies*