



## *Mid-Autumn dinner menu*

*Available 16-18 September 2024*

醉香羅氏蝦 *Drunken giant river prawn*

雲海白玉 *Marinated scallops topped with fresh pomelo*

涼拌酸辣佛手瓜 *Crispy chayote with hot & sour sauce*

涼拌鮑魚絲 *Sliced abalone with scallion & coriander*

蟹粉金魚餃 *Steam prawn dumpling with crab roe filling*

鮮椰子螺頭燉赤肉湯 *Double-boiled sea coconut with conch and pork meat soup*

川式香辣爆炒龍蝦 *Sichuan-style whole lobster wok-tossed with chilli, black beans & dried garlic*

香煎金湯東星扒 *Pan fried garoupa with salted egg yolk broth*

藤椒脆皮手撕雞 *Crispy-skin chicken with peppercorn oil*

胡椒和牛炒飯 *A5 Wagyu beef fried rice with pepper*

楊枝甘露千層酥

*Mango pomelo Mille Feuilles, house Mango Coulis, Bobas and Sago & vanilla Mouseline*

**8 courses | HK\$3380 for four persons**

*Minimum of four*

### *Chef recommendation for Sharing*

火焰胡椒片皮鴨 **Flaming Peking duck** +HK\$488

*Served with cucumber, scallion, duck sauce & Chinese pancake (serves 3-4 guests)*

*\*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*