



## Sunset Dinner Menu

### Appetizers platter

雞縱菌香煎北海道帶子 *Seared scallop with termite mushroom paste*  
魚籽煎鵝肝燻蛋 *Seared foie gras & caviar with Shanghainese coddled egg*  
芝麻菠菜球 *Marinated Chinese spinach and bean curd with sesame oil*

### Choose one per Table

霸王蝦 *Fried prawn with salted egg yolk*  
青花椒鱈魚 *Steamed fresh green peppercorn cod fillet with soy sauce*  
川式香辣爆炒龍蝦 *Sichuan-style lobster wok-tossed with chilli, black beans and dried garlic* +HK\$98/pp

### Choose one per Table

宮保黑豚肉 *Kung Po style Ibérico pork with cashew nuts*  
醬香雞煲 *Braised chicken with soy bean sauce & wild mushroom in clay pot*  
金蒜汁燒安格斯牛柳 *Sautéed Angus 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 - Choose Two per Table

芝麻豆漿糕 *Sesame & soya milk pudding*  
焦糖海鹽朱古力糯米糍 *Sea salt & caramel chocolate mochi*  
白桃烏龍桂花慕絲 *Peach osmanthus oolong mousse* +HK\$38/PP

HK\$688 per person (Minimum of two)

All prices subject to 10% service charge

Please let us know if you have any food allergies or special dietary requirements