



Sunset Dinner Menu

Appetizers platter

雞枞菌香煎北海道帶子 *Seared scallop with termite mushroom paste*
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*

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*
薑汁撞奶泡芙配黑芝麻雪糕
Traditional ginger milk profiteroles with black sesame ice cream & candied walnut +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