



Winter Solstice Menu

Available 19-21 December

涼拌酸辣佛手瓜 *Crispy chayote with hot & sour sauce*
雞縱菌香煎北海道帶子 *Seared scallop with Termite mushroom paste*
魚子煎鵝肝燻蛋 *Seared foie gras & caviar with Shanghainese coddled egg*

火焰胡椒片皮鴨 *Flaming Peking duck*
served with cucumber, spring onion, Chinese pancakes & duck sauce

牛肝菌燉響螺湯 *Double boiled bolete mushroom with sea whelk and pork meat*

花椒金湯桂花魚 *Mandarin fish fillet in salted egg yolk broth with sizzling red & green pepper oil*

宮保蝦 *Kung Po chilli prawns served with cashew nuts and sweet Shaoxing wine sauce*

風沙安格斯牛柳 *Black pepper Angus beef tenderloin with golden garlic*

乾蔥頭雲腿雞粒蛋炒飯 *Chicken & egg fried rice with Yunnan ham & shallot*

椰汁奶凍配黑芝麻湯圓
Coconut panna cotta with sesame dumpling

8 - courses | HK\$3888 for four people

**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*