



Mid-Autumn Dinner Menu

Available 4-6 October 2025

松露鮮鮑片 *Sliced abalone with black truffle*

胡同口水雞 *Chicken marinated in Sichuan chilli sauce*

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

紅菜頭野菌餃 *Steamed beetroot & vegetable dumpling*

蟹粉蟹肉海鮮餃 *Seafood dumpling with crab roe and crab meat*

椰子螺頭燉赤肉湯 *Double-boiled soup with coconut, conch & pork*

黃椒翡翠蝦 *Braised king prawn with pickled chilli sauce*

豆酥鱈魚 *Hunan steamed cod fillet with fermented bean*

火焰胡椒片皮鴨 *Flaming Peking duck*

Served with cucumber, scallion, duck sauce & Chinese pancakes

鮮淮山百合銀杏炒蘭度 *Sautéed seasonal vegetables with garlic*
(Chinese yam, lily, ginkgo, kale & carrot)

龍井月餅拼荔枝雪葩 *Longjing mooncake with lychee sorbet*

8 courses | HK\$ 3,980 for four persons

**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*