

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 Termit mushroom paste

胡同口水雞

Chicken marinated in Sichuan chilli sauce

藤椒鮑汁乳鴿釀花膠素翅

*Braised fish maw and vegetarian shark's fin stuffed
with pigeon in peppercorn abalone sauce*

牛肝菌燉響螺湯

Double boiled bolete mushroom with sea whelk and pork meat

北園松子魚

Crispy Mandarin fish in sweet & sour sauce

三蔥爆炒老虎蝦

Wok fried tiger prawns with leek, shallot and green onion

Or

川式香辣爆炒龍蝦 + HK\$188 per person

Wok fried Boston lobster with black beans and dried garlic

亂棍打牛

Beef short ribs with French bean

乾蔥頭雲腿雞粒蛋飯

Chicken & egg fried rice with Yunnan ham & shallot

椰汁紫米紅豆奶凍配芝麻湯圓

Red bean and black sago coconut panna cotta with black sesame mochi

8 - course | HK\$3888 for four persons

Chef's recommendation for Sharing

火焰胡椒片皮鴨 *Flaming Peking duck*

+HK\$488 for half duck

Served with cucumber, spring onion, Chinese pancakes & duck sauce

藤椒鮑汁乳鴿釀花膠素翅

+HK\$388 for portion

*Braised fish maw and vegetarian shark's fin stuffed
with pigeon in peppercorn abalone sauce*

**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*