

SET LUNCH MENU

\$228 PER PERSON

+10% SERVICE CHARGE

• **前菜 *STARTER*** (CHOOSE 1)

- 花雕魚籽滷水燻蛋
- SMOKED CAGE-FREE DUCK EGG,
- MANCHURIAN ROE, HWA TIAO JELLY
- 口水西瓜
- COLD WATERMELON, CHILI SAUCE

• **點心 *DIMSUM*** (CHOOSE 1)

- 辣汁小籠包
- SPICY PORK SOUP DUMPLINGS
- 琉璃海鮮餃
- SQUID, CUTTLEFISH, TIGER PRAWN
- & EGG WHITE DUMPLINGS
- 紅水晶素餃
- VEGGIE & BEETROOT DUMPLINGS

• **湯 *SOUP*** (CHOOSE 1)

- 陳皮花膠桂魚羹 +\$20
- BRAISED FISH MAW +\$20
- 阿拉斯加蟹肉酸辣湯 +\$30
- ALASKAN CRAB MEAT, HOT & SOUR
- +\$30

• ***MOCKTAILS***

- AMERICANO \$70
- NON-ALCOHOLIC GENTIANE /
- NON-ALCOHOLIC CAMPARI / SEEDLIP GROVE /
- CRANBERRY / POMEGRANATE

• **主菜 *MAIN COURSE*** (CHOOSE 1)

- (以上跟白飯)
- (ALL DISHES SERVED WITH STEAMED RICE)

- 盞鬼陳皮咕嚕肉
- SWEET & SOUR IBERICO PORK

金不換咸魚牛肉茄子煲
 EGGPLANT CLAY POT, MINCED BEEF, SALTED
 FISH, BASIL, CHILI

火燒桂花魚
 POACHED CHINESE PERCH FILET, SZECHUAN
 PEPPER BROTH

鴨鬆欖菜法邊豆
 STIR-FRIED FRENCH BEANS,
 MINCED DUCK, PICKLED OLIVE

炭燒西班牙黑豚肉叉燒 +\$30
 IBERICO PORK PRESA CHAR SIU +\$30

啫啫蝦醬羅馬生菜
 ROMAINE LETTUCE CLAY POT, MINCED PORK,
 SHRIMP PASTE

• **甜品 *DESSERT***

- 是日精選甜品 +\$10
- DESSERT OF THE DAY
- +\$10