

個人套餐每位 \$1,880+10% (同桌限同款)

Set Menu \$1,880+10% (must take same menu per table)

例假日不提供本套餐，如需訂餐請提前預訂

江南五拼盤 Appetizers

花雕醉雞
drunken chicken

江南脆鱈
crispy eel

梅汁酒香拌茄子
eggplant in plum and wine sauce

皮蛋酸薑
thousand years egg with pickled ginger

四喜烤麩
wheat gluten with bamboo shoot & ginkgo nuts

主菜 The Mains

無花果椰子雞湯
double-boiled chicken with fig and coconut soup

金盞蟹肉豌豆泥
crabmeat and mashed peas stuffed in tart shell

醬爆老虎蝦煎干貝
stir-fried tiger prawn and scallop

香煎伊比利豬
pan-fried Iberico pork loin

火腿津白
braised Tianjin cabbage with ham

蘿蔔絲酥餅
crispy turnip cakes

特式甜品 Desserts

杏仁豆腐花
almond bean curd

時令果盤
seasonal fruit platter

個人套餐每位 \$2,680+10% (同桌限同款)

Set Menu \$2,680+10% (must take same menu per table)

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江南五拼盤 Appetizers

江南脆鱈
crispy eel

陳皮糖醋排骨
sweet and sour spare ribs

蟲草拌腰花
sliced pork kidney and cordyceps flower in soy sauce

十八鮮
potpourri of eighteen vegetables

風味醬蘿蔔
braised dried turnip in sweet soy

主菜 The Mains

火腩雞北菇燉鮑魚
double-boiled chicken soup with abalone, mushroom and ham

金湯小米龍蝦
steamed lobster in millet broth

椒鹽小黃魚
pan-fried yellow fish with spicy salt

清燉蟹粉獅子頭
braised pork ball with crabmeat

銀杏百合炒絲瓜
sautéed luffa with ginkgo & lily bulbs

招牌生煎包
pan-fried pork buns

特式甜品 Desserts

楊枝甘露
mango sago cream with pomelo

時令果盤
seasonal fruit platter

個人套餐每位 \$3,680+10% (同桌限同款)
Set Menu \$3,680+10% (must take same menu per table)

例假日不提供套本套餐，如需訂餐請提前預訂

江南五拼盤 Appetizers

老上海燻魚
smoked fish

香根羊肚絲
shredded lamb tripe in sauce

鎮江肴肉
sliced pork terrine served with Zhenjiang vinegar

脆皮棠菜牛舌
sliced beef tongue with crispy bean curd

梅汁小番茄
cherry tomato in plum sauce

主菜 The Mains

魚翅鮑魚佛跳牆
buddha jumps over the wall

百合龍蝦球
sauteed lobster with lily bulbs

崧子龍虎斑
deep-fried garoupa with sweet and sour sauce

香煎羊小排
pan-fried lamb chop

火腿津白
braised Tianjin cabbage with ham

蘿蔔絲酥餅
crispy turnip cakes

特式甜品 Desserts

酒釀紅蓮燉雪蛤
double-boiled hasma with lotus seed in fermented rice soup

時令果盤
seasonal fruit platter

個人套餐每位 \$4,680+10% (同桌限同款)
Set Menu \$4,680+10% (must take same menu per table)

例假日不提供套本套餐，如需訂餐請提前預訂

江南五拼盤 Appetizers

老上海燻魚
smoked fish

花雕醉雞
drunken chicken

蔥油海蜇頭
jelly fish in spring onion oil and cucumber

十八鮮
potpourri of eighteen vegetables

梅汁小番茄
cherry tomato in plum sauce

主菜 The Mains

火腫雞燉大排翅
double-boiled superior shark's fin with chicken and ham

上湯焗澳洲龍蝦
baked Australian lobster in superior soup

花雕蒸星斑
steamed garoupa with egg in huadiao sauce

香煎牛小排
pan-fried beef short rib

銀杏百合炒蘆筍
sauteed asparagus with ginkgo & lily bulbs

花素蒸餃
steamed vegetables dumplings

特式甜品 Desserts

杏汁燉燕窩
double-boiled bird's nest in almond cream

時令果盤
seasonal fruit platter

素食套餐每位 \$1,880+10%
Vegetarian Set Menu \$1,880+10%

江南五拼盤 Appetizers

桂花糯米糖藕
stuffed lotus root with sticky rice in osmanthus syrup

風味醬蘿蔔
braised dried turnip in sweet soy

醋椒野生木耳
black fungus in vinegar sauce

梅汁小番茄
cherry tomato in plum sauce

脆皮素燒鵝
crispy bean curd skin rolls with vegetables

主菜 The Mains

松茸竹筴菌皇湯
double-boiled matsutake mushroom with bamboo pith

麥球豌豆素米
sautéed peas stuffed in wheat ball

蟲草油皮燒
bean curd roll with cordyceps flower in brown sauce

南瓜青衣十八鮮
braised cabbage roll

松露炒飯
truffle fried rice

香菌素菜包
steamed vegetable buns

特式甜品 Desserts

椰汁燉燕窩
double boiled bird's nest in coconut cream

時令果盤
seasonal fruit platter