

個人套餐每位 \$1,680+10% (同桌限同款)

Set Menu \$1,680+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

花雕醉豬蹄
huadiao wine marinated "drunken" pig feet

老上海燻魚
smoked fish

老上海醬黃瓜
marinated cucumber in soy "Shanghai" style

皮蛋酸薑
thousand years egg with pickled ginger

十八鮮
potpourri of eighteen vegetables

主菜 The Mains

酸菜胡椒豬肚雞湯
double-boiled chicken and pork tripe with pepper

蟹粉釀蟹蓋
baked stuffed crab shell

上湯老虎蝦煎干貝
tiger prawn in superior broth with scallop

牛肉捲菜飯糕
deep-fried rice cake wrapped in beef

火腿津白
braised Tianjin cabbage with ham

蔥油餅
spring onion pancake

特式甜品 Desserts

杏仁露小丸子
mini glutinous rice ball in almond cream

時令果盤
seasonal fruit platter

個人套餐每位 \$2,580+10% (同桌限同款)

Set Menu \$2,580+10% (must take same menu per table)

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江南五拼盤 Appetizers

老上海燻魚
smoked fish

鎮江肴肉
sliced pork terrine served with Zhenjiang vinegar

蟲草花拌海參
sea cucumber and cordyceps flower in sesame oil

梅汁小番茄
cherry tomato in plum sauce

風味醬蘿蔔
braised dried turnip in sweet soy

主菜 The Mains

花膠金湯雞燉小排翅
double-boiled shark's fin with fish maw and chicken

花雕蒸活鮑
steamed abalone with egg in huadiao wine

薑蔥焗波士頓龍蝦炆伊麵
baked Boston lobster in scallion and ginger sauce with e-fu noodle

芋茸香酥鴨
deep-fried duck meat with taro

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

招牌生煎包
pan-fried pork buns

特式甜品 Desserts

酒釀芝麻湯丸
black sesame dumplings in fermented rice soup

時令果盤
seasonal fruit platter

個人套餐每位 \$3,580+10% (同桌限同款)

Set Menu \$3,580+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

江南脆鱈
crispy eel

花雕醉雞
drunken chicken

陳皮糖醋排骨
sweet and sour spare ribs

古法煙鴨蛋
tea leaf smoked egg

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

蒜蓉蒸波士頓龍蝦
steamed Boston lobster with minced garlic

麻油龍虎斑
steamed garoupa in sesame oil

香煎羊小排
pan-fried lamb chop

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

黃橋燒餅
baked pork pastries

特式甜品 Desserts

杏汁燕液
double-boiled bird's nest in almond cream

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

江南脆鱈
crispy eel

酒香鴨舌凍
duck tongue terrine in wine sauce

陳皮糖醋排骨
sweet and sour spare rib

十八鮮
potpourri of eighteen vegetables

四喜烤麩
wheat gluten with bamboo shoot & ginkgo nuts

主菜 The Mains

花膠火腫雞燉大排翅
double-boiled superior shark's fin with fish maw, chicken, and ham

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

荷葉古法蒸星斑
steamed garoupa wrapped in lotus leaf

香煎牛小排
pan-fried beef short rib

火腿津白
braised Tianjin cabbage with ham

鮮肉小籠包
steamed pork dumplings

特式甜品 Desserts

紅棗蓮子燉燕窩
double-boiled bird's nest with dates and lotus

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