



SET LUNCH
\$58++ PER PERSON
(MINIMUM 2 PERSONS)

点心三拼
Dim sum combination platter

红烧蟹肉鱼鳔羹
Dried fish maw broth with fresh crab meat

碧绿炒鲈鱼球
Sautéed sea perch fillet with vegetables

金柱泡时蔬
Poached seasonal vegetables with conpoy

烧鸭拌生面
House special noodle with roast duck and vegetable

杨枝甘露
Chilled mango crème with sago and fresh peel pomelo

SET LUNCH
\$ 68 + + PER PERSON
(MINIMUM 6 - 8 PERSONS)

招牌片皮鸭

Yàn peking duck with homemade crêpe & traditional garnishes

金汤蟹肉羹

Golden pumpkin broth with fresh crab meat

上汤焗大虾皇

Stewed king prawn with superior stock

清蒸顺壳鱼

Steamed soon hock fish with light soya sauce

榄菜芹香炒腩肉

Sautéed sliced pork fillet with preserved vegetable & celery

杞子珍菌泡时蔬

Poached seasonal vegetables with fresh mushroom and wolfberries

生菜片鸭崧

Sautéed minced duck meat in lettuce cup

万星杏脯

Chilled apricot with sea coconut and almond seed

SET LUNCH
\$58++ PER PERSON
(MINIMUM 10 PERSONS)

烧味四拼

Yàn barbeque combination platter

红烧鸡丝鱼鳔羹

Dried fish maw broth with shredded chicken

碧绿炒花枝玉带

Sautéed cuttlefish and scallop with seasonal vegetable

冬菜蒸鲈鱼腩件

Steamed sliced sea perch belly with preserved vegetable

鸳鸯虾球 (千岛汁拼日式芥茉)

Deep fried prawn with thousand island sauce and wasabi-mayo sauce

蚝皇北菇扒时蔬

Braised black mushroom with vegetables

极品酱干贝焖伊面

Braised ee-fu noodles with XO sauce

杨枝甘露

Chilled mango crème with sago and fresh peel pomelo

SET LUNCH
\$88++ PER PERSON
(MINIMUM 10 PERSONS)

招牌片皮鴨

Yàn peking duck with homemade crêpe & traditional garnishes

人參滋補炖鸡汤

Double-boiled chicken soup with ginseng

麦片海中蝦

Deep-fried prawn with cereal

清蒸順壳魚

Steamed soon hock fish with light soya sauce

蚝皇北菇扒鮑片

Braised sliced abalone with black mushroom

生菜片包鴨崧

Sautéed minced duck meat served in lettuce cup

榄菜蟹肉炒飯

Fried rice with crab meat & preserved olives

紅蓮炖雪蛤

Double-boiled hashima with red dates and lotus seeds

請提前一天預訂

Please place your order one day in advance

Subject to 10% service charge and prevailing GST

SET DINNER
\$78++ PER PERSON
(MINIMUM 2 PERSONS)

烧味三拼

Yàn barbeque combination platter

是日炖汤

House special double-boiled soup

清蒸鲈鱼

Steamed sea perch fillet with superior soy sauce

蚝皇鲍片北菇

Braised sliced abalone with seasonal vegetable

金汤蟹肉稻庭面

Braised japanese noodles with fresh crabmeat, bean sprouts
and golden pumpkin sauce

万星杏脯

Chilled apricot with sea coconut and almond seed

SET DINNER
\$ 68 + + PER PERSON
(MINIMUM 6 - 8 PERSONS)

招牌片皮鴨

Yàn peking duck with homemade crêpe & traditional garnishes

金湯蟹肉羹

Golden pumpkin broth with fresh crab meat

上湯焗大蝦皇

Stewed king prawn with superior stock

清蒸順壳魚

Steamed soon hock fish with light soya sauce

榄菜芹香炒腩肉

Sautéed sliced pork fillet with preserved olives & celery

杞子珍菌泡時蔬

Poached seasonal vegetables with fresh mushroom and wolfberries

生菜片鴨崧

Sautéed minced duck meat in lettuce cup

萬星杏脯

Chilled apricot with sea coconut and almond seed

SET DINNER
\$58++ PER PERSON
(MINIMUM 10 PERSONS)

烧味四拼

Yàn barbeque combination platter

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Dried fish maw broth with shredded chicken

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蚝皇北菇扒时蔬

Braised black mushroom with vegetables

极品酱干贝焖伊面

Braised ee-fu noodles with XO sauce

杨枝甘露

Chilled mango crème with sago and fresh peel pomelo

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SET DINNER
\$ 88 + + PER PERSON
(MINIMUM 10 PERSONS)

招牌片皮鴨

Yàn peking duck with homemade crêpe & traditional garnishes

人參滋補炖鸡汤

Double-boiled chicken soup with ginseng

麥片海中蝦

Deep-fried prawn with cereal

清蒸順壳魚

Steamed soon hock fish with light soya sauce

蚝皇北菇扒鮑片

Braised sliced abalone with black mushroom

生菜片包鴨蓉

Sautéed minced duck meat served in lettuce cup

榄菜蟹肉炒飯

Fried rice with crab meat & preserved olives

紅蓮炖雪蛤

Double-boiled hashima with red dates and lotus seeds

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