



## SET MENU FOR ONE PERSON

### 一人餐

#### 特式拼盆

(脆皮乳豬件, 鵲巢雲吞仔, 椒鹽九肚魚, 海蜇鎮江肴肉)

#### Appetizer

Roasted suckling pig, crispy-fried mini pork dumpling in taro nest

Golden-fried soft bone fish with spicy salt and chili

Chilled marinated pork and jelly fish with "Chinkiang" vinegar

#### 雲腿菜膽燉海虎翅

Double boiled superior shark's fin with Yunnan ham,

Chinese cabbage in chicken broth

#### 龍馬顯精神

Sautéed sliced fresh lobster with water chestnuts and conpoy

accompanied by stuffed lobster tail

#### 蠔王遼參扣廿四頭吉品鮑

Braised dried abalone with Beche-de-Mer and garden greens

#### 鮮蟹拊竹筴露筍卷

Stewed bamboo pith rolls filled with asparagus and

topped with fresh crab claw

#### 薑蔥花膠炆生麵

Stewed noodles with fish maw, spring onions and ginger

#### 原個萬壽果杏汁燉官燕

Double boiled bird's nest with almond juice in whole papaya

#### 美點影雙輝

Chinese petit fours

#### 環球鮮果拼盆

Seasonal fruit platter

#### 加一服務費

2 位起每位 HK3,200.00 per person (minimum 2 persons)

需於最少一天前預訂

One day advance reservation is requested

A 10% service charge will be added to your bill