星/級/精/選/二/人/午/市/套/餐

HK\$688 (兩位用For Two Persons)

DEGUSTATION LUNCH SET MENU FOR TWO

足料老火湯

每位一客

Daily Healthy Soup

One portion per person

明爐燒味

任選一款

Barbecued Meat

Choose One

•明爐蜜汁叉燒

Signature Honey-glazed Barbecued Pork

• 脆皮燒腩仔

Roasted Pork Belly

•金陵醬燒乳豬

Crispy Roasted Suckling Pig

名廚推介

任選一款

Chef's Recommendation

Choose One

• = 蔥爆斑球

Sautéed Garoupa Fillet with Onion, Scallion and Shallot

•二弄玻璃蝦球

Tiger Prawns Two Ways - Sweet and Sour Prawn, Sautéed Prawn

•三椒泡牛仔柳

Stir-fried Beef Tenderloin with Mixed Bell Pepper

• 脆皮乳豬鮮蟹肉炒桂花

Roasted Suckling Pig serving on Scrambled Egg with Fresh Crab Meat, Conpoy and Beans Sprout

• 七味鹽燒生蠔

Crispy-fried Oyster with Seven Spices

•西蘭花油泡玉帶子

Sautéed Scallop with Broccoli

• 鳳梨咕嚕肉

Traditional Sweet and Sour Pork with Pineapple

• 七味鹽燒羊鞍

Pan-fried Lamb Rack with Seven Spices

時令蔬菜

任選一款

Seasonal Vegetables

Choose One

• 薑汁荷塘玉蘭薳

Stir-fried Kale with Fresh Ginger

• 鮑汁花菇扒時蔬

Braised Shiitake Mushroom and Seasonal Vegetables in Abalone Sauce

•野菌魚湯浸時蔬

Simmered Seasonal Vegetables and Mushrooms in Fish Broth

•高湯竹笙浸唐生菜

Simmered Chinese Lettuce with Bamboo Fungus in Supreme Soup

特式粉麵飯

任選一款

Rice & Noodles

Choose One

•家鄉龍門炒米

Srir-fried Rice Noodle with Diced Barbecued Pork, Shrimp, Egg and Beans Sprout

•乾炒牛河

Sautéed Flat Rice Noodles with Beef

• 瑤柱崧子蛋白炒飯

Fried Rice with Egg White, Pine Nuts and Conpoy

•揚州炒飯

Yang Chow Fried Rice with Barbecued Pork, Shrimps and Vegetables

精美糕點

任選一款

Desserts

Choose One

• 棗皇糕

Steamed Red Date Pudding

擂沙湯圓

Steamed Glutinous Dumpling with Peanuts and Sesame

• 香芒糯米卷

Chilled Mango Glutinous Rolls

• 香脆麻花蛋散

Caramelized Crispy Egg Twist

