

A curated selection of contemporary dishes by Chinese Executive Chef, Edwin Tang, showcasing the diverse flavors, textures, and cooking techniques of Cantonese cuisine as an elevated gastronomic experience of Hong Kong's culinary heritage.

精選點心 DIM SUM SELECTIONS (只限午市供應 Available at lunch period)

金箔筍尖鮮蝦餃

HK98

Steamed shrimp dumplings, bamboo shoots, gold leaf زلابية روبيان على البخار ، براعم الخيزران ، أوراق الذهب

4件4pieces

瑤柱香菇雞肉燒賣

HK\$88

Steamed chicken dumpling, conpoy, mushroom $(\, \text{Verigo} \, : \, \text{Steamed} \,)$

4件4pieces

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黑松露野菌餃

HK\$78 3件3 pieces

Steamed wild mushroom dumplings, black truffle ز لابية الفطر البري المطهو على البخار ، الكمأة السوداء

滋補清潤湯羹,燉湯 SOUPS

紅霞胭脂金粟羹

HK\$248

Sweet corn soup, crab meat, lobster oil شور بة الذرة الحلوة ، لحم السلطعون ، زيت الكركند

每位 per person

宋嫂花膠星斑羹(可持續捕撈海鮮)

HK\$248

Braised minced spotted garoupa soup, fish maw, shredded fungus (Sustainable Seafood)

每位 per person

حساء السمك المطهو ببطء مع جاروبا، سمك ماو، فطر وخضروات

全主廚推介 Chef's recommendation 含有奶類 Contains milk

▼ 素菜 Vegetarian

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies





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海鮮 SEAFOOD

? 欖菜辣子爆澳洲龍蝦

HK\$488

Stir-fried fresh Australian lobster, spicy preserved vegetable جراد البحر األسترالي المقلي مع الخضار المحفوظة بالتوابل

每位 per person

菲黃油泡鮮蝦球

HK\$428

Sautéed prawn, chives, mushroom, vegetable روبیان سوتیه ، ثوم معمر ، فطر ، خضروات

▶ 脆米金沙香酥蝦球

HK\$238

Sautéed prawn, salted egg yolk, crispy rice روبيان مقرمش مع البيض المملح واألرز المقرمش

家禽 POULTRY

№ 西檸杏片百花雞球

HK\$328

Crispy chicken, minced shrimp, sliced almond, lemon sauce دجاج مقرمش محشو باللوز والروبيان المفروم بصلصة الليمون

至 主廚推介 Chef's recommendation

▼ 素菜 Vegetarian

● 含有奶類 Contains milk

含有果仁 Contains nuts

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肉類 BEEF

姬松茸香蔥蒜片牛柳粒

HK\$328

Pan-fried tenderloin, Blaze mushroom, sliced garlic, spring onion لحم تندرلوين مقلي مع الفطر ، الثوم والبصل الخضر

時蔬 VEGETABLES

芙蓉牛崧扒鮮蔬 HK\$338

Braised vegetable, minced beef, egg white خضروات مطهوه علي الهادي لحم بقرى مفروم معا بياض البيض

鮮黃耳百合泡菜苗 HK\$288

Poached assorted vegetable, yellow fungus, lily bulb, fish soup liberty like the poached bulb, fish soup liberty like bulb, fish so

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飯及粉麵 RICE AND NOODLES

魚湯翡翠百合杞子白麵

HK\$328

澳洲免治和牛崧炒絲苗

HK\$338

Fried rice, minced Australian angus beef, vegetable, spring onion أرز مقلى مع لحم أنجوس أستر الى، خضار وبصل أخض

精選甜品 DESSERT SPECIALTIES

HK\$88 每位 per person

主廚推介 Chef's recommendation 含有奶類 Contains milk

▼ 素菜 Vegetarian↑ 含有果仁 Contains nuts

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