



## Lunch

### 點心 *Dim Sum*

#### 蒸 *Steamed*

點心拼盤 <i>Dim Sum Platter</i>	8 pieces/\$218
麻辣鳳尾蝦餃、泡椒蝦餃、碧綠桃膠素菜餃及攪角雪魚餃 <i>Ma la Sichuan prawn dumpling, Pickled pepper har gau, Seasonal vegetable &amp; peach gum dumpling, Steamed cod with black olive dumpling</i>	
煙燻鴨胸燒賣 <i>Smoked duck breast siu mai</i>	\$78
水晶蝦餃 <i>Traditional har gau</i>	\$78
泡椒蝦餃 <i>Pickled pepper har gau</i>	\$78
碧綠桃膠素菜餃 <i>Seasonal vegetable &amp; peach gum dumpling</i>	\$68
攪角雪魚餃 <i>Steamed cod with black olive dumpling</i>	\$88
麻辣鳳尾蝦餃 <i>Ma la Sichuan prawn dumpling</i>	\$88
蜜汁叉燒包 <i>Barbecue pork bao</i>	\$78
沙薑雞包 <i>Pan-seared chicken with ginger buns</i>	\$78
清湯腩湯包 <i>Beef brisket xiao long bao</i>	\$78
姬松茸灌湯餃 製作需時30分鐘 <i>Seafood &amp; chicken dumpling in matsutake broth Preparation time approx. 30 minutes</i>	\$108 per serving

**煎炸 Crispy & Baked**

黑椒和牛酥 \$98  
*Wagyu beef puff with black pepper*

蝦醬通菜魷魚卷 \$88  
*Squid & water spinach crispy rolls with Tai O shrimp paste*

紫椰菜米網卷 \$68  
*Fried purple cabbage & vegetables in rice paper wrap*

娘惹雜菌蜂巢芋角 \$78  
*Crispy mushroom & taro puff with nyonya sauce*

麻婆豆腐包 \$78  
*Pan-fried mapo tofu bao*

海皇脆筒 \$88  
*Hutong prawn roll  
light crispy roll with prawns and scallops*

竹炭魚香咸水角 \$88  
*Charcoal yu xiang crispy pork dumpling*

**腸粉 Cheung Fun Rice Roll**

香蔥黑毛豬 \$108  
*Roasted Iberico pork with spring onion & coriander*

菲黃大蝦 \$108  
*Prawns & Chinese chives*

口水桂花魚 \$108  
*Mandarin fish with Sichuan peanut sauce*

花枝響玲 \$98  
*Crispy bean curd roll with prawn & squid mousse*

## 頭盤 *Appetisers*

蒜泥白肉 <i>Chilled thinly-cut pork belly with cucumber marinated in chilli &amp; garlic sauce</i>	\$138
香酥脆茄子 <i>Crispy eggplant tossed with fermented beans</i>	\$168
松露鮑魚 <i>Black truffle scented abalone</i>	2 pieces/\$238
椒香口水雞 <i>Chicken marinated in Sichuan chilli</i>	\$198
白沙春露 <i>Green asparagus dressed with white sesame</i>	\$208

## 主菜 *Main Course*

胡同片皮鴨 <i>Aromatic Peking duck</i> <i>served with cucumber, scallion, duck sauce &amp; Chinese pancakes</i>	<i>Half</i> \$468 <i>Whole</i> \$868
蔥燒牛柳 <i>Sautéed beef tenderloin with onion &amp; soy sauce</i>	\$388
宮保黑豚肉 <i>Kung po style Ibérico pork with cashew nuts</i>	\$298
辣肉生菜包 <i>Spicy minced pork with lettuce &amp; pine nuts</i>	\$298
沙薑脆皮手撕雞 <i>Crispy-skin chicken with ginger</i>	<i>Half</i> \$268
霸王蝦 <i>Fried prawns with salted egg yolk</i>	\$368
宮保蝦 <i>Kung po chilli prawns</i> <i>served with cashew nuts and sweet Shaoxing wine sauce</i>	\$368
北園松子魚 <i>Braised Mandarin fish in sweet &amp; sour sauce</i>	\$538
大紅燈籠高高掛 <i>Red Lantern</i> <i>crispy soft-shell crab with Sichuan dried chilli</i>	\$468

## 蔬菜、豆腐 *Vegetables & Tofu*

蒜香五素蔬 <i>Sautéed seasonal vegetables with garlic</i>	\$168
乾煸四季豆 <i>Spicy minced pork with string beans &amp; fennel seeds</i>	\$198
小魚菜苗 <i>Bok choy poached in fish broth</i>	\$198
宮保豆腐 <i>Kung po style golden egg bean curd tossed with cashew nuts &amp; dried chilli</i>	\$198
麻婆豆腐 <i>Mapo tofu braised with minced beef &amp; chilli sauce</i>	\$218

## 飯、麵 *Rice & Noodles*

剝椒鱈魚麵 <i>Cod with noodles in pickled chilli soup</i>	\$128
手撕雞野菌炒麵 <i>Hand-shredded chicken &amp; mushrooms with fried noodles</i>	\$168
雲腿雞粒蛋炒飯 <i>Chicken &amp; egg fried rice with Yunnan ham</i>	\$158
農香炒飯 <i>Seafood fried rice with salted fish &amp; ginger</i>	\$158

## 甜品 *Desserts*

焦糖海鹽朱古力糯米糍 <i>Lava sea salt &amp; caramel chocolate mochi</i>	\$58
豆腐奶凍 <i>Homemade tofu panna cotta</i>	\$58
薑汁酥皮蛋撻 <i>Ginger egg tart</i>	\$58
自家製雪糕 / 雪葩 <i>Homemade ice cream / sorbet</i> <i>Ice cream: Oolong tea or black sesame</i> <i>Sorbet: Sour plum or lychee</i>	\$58