



品嚐.世緻 Lunch Tasting

古法香茅茶 (+\$68/位)

Traditional Lemongrass Tea (Additional \$68/Guest)

五福臨門 (+\$148/位)

鴛鴦蕎頭. 20年古越龍山花雕浸鮮蝦. 昆布甜酸意大利蕃茄仔. 慢煮泡椒蠔子皇. 麻辣和牛口水西瓜

Five Fortune (Additional \$148/Guest)

Scallion, Roselle, Vinegar

Chilled Botan Shrimp, 20-years Huadiao

Italian Tomato, Seaweed, Vinegar

Jumbo Razor Clam, Chili Sauce

Wagyu Beef, Watermelon, Cold Jelly, Sesame, Peanut

黑磚豆腐 (+\$88/位)

Tofu Gold Coin, Seaweed (Additional \$88/Guest)

私房西施濃雞石頭魚湯

Chicken, Tomatoes, Wild Mushroom, Stonefish Soup

西班牙黑豚酥. 櫻花蝦粉果. 川芎蝦餃

Iberico Pork, Puff Pastry

Sergestid Shrimp, Minced Pork, Dumpling

Har Gow, Tiger Prawn, Minced Pork, Chinese Herbals

吉品鮑魚汁蝦子煎釀帶子

Jumbo Scallop, Dried Shrimp Roe, Tofu, Shrimp Paste, Secret Recipe Sauce

另加 • 33頭私房乾鮑魚 (+\$288/位)

33 Heads Premium Dried Abalone, Preserved Vegetable, Secret Recipe Sauce
(Additional \$288/guest)

金沙奶皇蝦

Tiger Prawn, Salty Egg Yolk, Barley Crisp

升級 • 櫻花蝦汁炆龍蝦 (+\$248/位)

Upgrade • Lobster, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls (Additional \$248/Guest)

私房欖豉醬蒸野生馬友魚

Wild Catch Threadfin, Black Olives

蝦乾玉冰燒煮海參

Sea Cucumber, Dried Shrimp, Pork Belly, Chinese Wine, Preserved Vegetables, Bean Curd

茉莉花茶奶凍

Jasmine Tea, Panna Cotta

珠光寶盒 (+\$128/位)

Mango Mousse, White Chocolate, Passion Fruit Mango Sauce (Additional \$128/Guest)

\$628/位 Per Guest (兩位起 From 2 Guests or Above)

另加10%服務費 Additional 10% Service Charge



世緻.昇華 Special Lunch

古法香茅茶 (+\$68/位)
Traditional Lemongrass Tea (Additional \$68/Guest)

五福臨門
鴛鴦蕎頭. 20年古越龍山花雕浸鮮蝦. 昆布甜酸意大利蕃茄仔. 慢煮泡椒蠔子皇. 麻辣和牛口水西瓜
Five Fortune

Scallion, Roselle, Vinegar
Chilled Botan Shrimp, 20-years Huadiao
Italian Tomato, Seaweed, Vinegar
Jumbo Razor Clam, Chili Sauce
Wagyu Beef, Watermelon, Cold Jelly, Sesame, Peanut

黑磚豆腐
Charcoal Organic Tofu, Water Melon, Mango, Lime, Perilla

私房西施濃雞石頭魚湯
Chicken, Tomatoes, Wild Mushroom, Stonefish Soup

西班牙黑豚酥. 櫻花蝦粉果. 川芎蝦餃
Iberico Pork, Puff Pastry
Sergestid Shrimp, Minced Pork, Dumpling
Har Gow, Tiger Prawn, Minced Pork, Chinese Herbals

吉品33頭乾鮑魚扣蝦子煎釀帶子
33 Heads Premium Dried Abalone, Jumbo Scallop, Tofu, Shrimp Paste,
Preserved Vegetable, Secret Recipe Sauce

櫻花蝦汁炆龍蝦
Lobster, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls

私房欖豉醬蒸野生馬友魚
Wild Catch Threadfin Black Olives

蝦乾玉冰燒煮海參
Sea Cucumber, Dried Shrimp, Pork Belly, Chinese Wine, Preserved Vegetables, Bean Curd

茉莉花茶奶凍
Jasmine Tea, Panna Cotta

珠光寶盒
Mango Mousse, White Chocolate, Passion Fruit Mango Sauce

\$880/位 Per Guest (兩位起 From 2 Guests or Above)
另加10%服務費 Additional 10% Service Charge



素味

Vegetarian Lunch

金匙一口脆 (+\$88/位)

Wild Mushroom, Assorted Treasure, Pine Nut, Crispy Spoon (Additional \$88/Guest)

雪燕釀竹筍松茸湯

Gum Tragacanth, Bamboo Pith, Sweet Corn, Matsutake Soup

手工千層酥. 紅寶石餃. 羽衣甘藍餃

Mushroom, Puff Pastry

Beetroot Dumpling, Vegetable

Kale, Vegetables, Dumpling

紅燒慢煮獅子頭 (+\$88/位)

Vegetarian MeatBall, SoyBean, Pear (Additional \$88/Guest)

唐僧咕嚕

Sweet and Sour Bean Curd, 15 - years Tangerine

珍菌豆腐

Mushroom, Bamboo Pith, French Bean, Tofu

紅露素瑤

Black Truffle, Beetroot, Enoki Mushroom,

Preserved Vegetable, Fried Rice

甜蜜

Sweet

\$598/位 per guest (兩位起 From 2 Guests or Above)

另加10%服務費 Additional 10% Service Charge