午市二人套餐

LUNCH SET FOR TWO

兩位用 for two

HK\$688

精選前菜 APPETISERS

(選兩款 select two)

陳醋黑木耳 | 四喜烤麩 | 水晶肴肉 | 油燜筍 | 蒜泥白肉

Chilled black fungus in black vinegar sauce | Baked bran with black fungus, shiitake, enoki mushrooms and bamboo shoots Chilled crystal ham | Braised bamboo shoots | Sliced pork belly with garlic sauce

湯羹 SOUP

(選一款 select one)

薺菜豆腐羹 | 酸辣羹 | 蟹肉粟米羹

Tofu soup with mustard greens | Hot and sour soup | Sweet corn soup with crab meat

主菜 MAIN DISHES

(選兩款 select two)

賽螃蟹 | 糖醋桂魚片 | 紅燒獅子頭京蔥爆牛肉 | 欖菜肉碎乾煸四季豆

Scrambled egg white with conpoy and green peas | Sweet and sour mandarin fish fillets | Braised meatballs Stir-fried beef with leeks | Sautéed string beans with minced pork and pickled olives

點心或主食 DIM SUM / NOODLES OR RICE

(選一款 select one)

灌湯生煎包 | 招牌小籠包 上海手拉粗炒 | 雪菜肉絲炒年糕 | 上海鹹肉菜飯

Pan-fried soup buns with pork | Steamed soup dumplings with pork | Shanghai stir-fried handmade thick noodles Stir-fried rice cake with shredded pork and snow cabbage | Shanghai fried rice with vegetables and salted pork

手作甜點 DESSERTS

(選一款 select one)

酒釀湯丸 | 高力豆沙

Black sesame rice dumplings in sweet rice wine with osmanthus Deep-fried egg white soufflés stuffed with red bean paste





午市四人套餐

LUNCH SET FOR FOUR

四位用 for four

HK\$1,588

巧手點心 DIM SUM

(選兩款 select two)

灌湯生煎包 | 生煎鮮肉鍋貼 | 香煎韭菜餡餅 | 招牌小籠包

Pan-fried soup buns with pork | Pan-fried pork dumplings Pan-fried Chinese chives dumplings | Steamed soup dumplings with pork

精選前菜 APPETISERS

(選兩款 select two)

四喜烤麩 | 醬燒茄子 | 雞絲粉皮 | 蔥油海蜇花 | 花雕醉雞 | 糖醋小排骨

Baked bran with black fungus, shiitake, enoki mushrooms and bamboo shoots | Braised eggplant in soy bean paste Chilled shredded chicken with green bean noodles in sesame sauce

Chilled jellyfish in spring onion oil | Drunken chicken in Hua Diao wine | Sweet and sour pork ribs

湯羹 SOUP

(選一款 select one)

薺菜豆腐羹 | 酸辣羹 | 蟹肉粟米羹

Tofu soup with mustard greens | Hot and sour soup | Sweet corn soup with crab meat

主菜 MAIN DISHES

(選三款 select three)

薺菜蝦仁豆腐 | 芙蓉三鮮 | 回鍋肉 紅燒肉 | 京蔥爆牛肉 | 鹹肉百頁小棠菜

Sautéed shrimps with tofu and mustard greens | Sautéed scallops, shredded fish and shrimps with egg white Sautéed pork belly slices with bean curd and cabbage in chilli sauce | Braised pork belly Stir-fried beef with leeks | Simmered Chinese cabbage with salted pork and bean curd sheets

主食 NOODLES OR RICE

(選一款 select one)

上海炒年糕 | 雪菜蝦仁炒飯 | 上海鹹肉菜飯 | 瑤柱蛋白炒飯

Shanghai stir-fried rice cake | Fried rice with shrimps and snow cabbage Shanghai fried rice with vegetables and salted pork | Fried rice with conpoy and egg white

手作甜點 DESSERTS

(選一款 select one)

酒釀湯丸 | 豆沙鍋餅

Black sesame rice dumplings in sweet rice wine with osmanthus | Pan-fried red bean paste pancakes



晚市套餐 - 海派

DINNER SET - HAI PAI

每位 per person

HK\$688

精選前菜 APPETISERS

陳醋黑木耳

Chilled black fungus in black vinegar sauce

蔥油海蜇花

Chilled jellyfish in spring onion oil

四喜烤麩

Baked bran with black fungus, shiitake, enoki mushrooms and bamboo shoots

湯羹 SOUP

原盅雲吞雞湯

Chicken consommé with wontons

主菜 MAIN DISHES

黄金軟殼蝦

Deep-fried soft shell prawn with salted egg yolk

百頁結紅燒肉

Braised pork belly with bean curd knots

主食 RICE

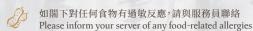
上海鹹肉菜飯

Shanghai fried rice with vegetables and salted pork

手作甜點 DESSERT

自家製湯丸

House-made black sesame rice dumplings



晚市套餐 - 滬派

DINNER SET - HU PAI

每位 per person

HK\$1,088

精選前菜 APPETISERS

醬燒茄子

Braised eggplant in soy bean paste

水晶肴肉

Chilled crystal ham

糖醋小排骨

Sweet and sour pork ribs

桂花煙燻鯧魚

Smoked pomfret with osmanthus

湯羹 SOUP

花膠黃鱔羹

Braised fish maw soup with yellow eels and black fungus, served with chrysanthemum and lemongrass

主菜 MAIN DISHES

玻璃蝦球伴尚海乾燒汁

Sautéed crystal tiger prawn in house-made chilli bean sauce with sweet rice wine

老干媽鮮菌炒安格斯牛柳粒

Stir-fried Angus beef tenderloin with fresh mushrooms in black bean chilli sauce

鹹肉炒菜心

Stir-fried choy sum with salted pork

主食 NOODLES

原隻6頭鮑魚蔥油拌麵

6-head whole abalone and noodles mixed with spring onion oil

手作甜點 DESSERT

自家製湯丸

House-made black sesame rice dumplings



