



自選午市套餐 Create-Your-Own Set Lunch Menu

頭盤 Appetiser

(每席可選 1 款 Select 1 option per table)

XO醬海蜇伴脆皮燒腩仔

Marinated Jellyfish with Crispy Roast Pork Belly in XO Sauce

醬汁皇浸油雞

Poached Chicken in Supreme Soy Sauce

點心拼盤 I (香檸鳳梨叉燒酥、筍尖鮮蝦餃、松露鮮黃耳上素水晶餃)

Dim Sum Trio I: Pineapple Barbecued Pork Puff,
Shrimp Dumpling with Bamboo Shoot, Vegetarian Dumpling with Truffle and Yellow Fungus

點心拼盤 II (雪山叉燒包、XO醬帶子餃、松茸鮮蝦燒賣)

Dim Sum Trio II: Baked Pork Bun, Scallop Dumpling with XO Sauce,
Shrimp Dumpling with Matsutake

湯 Soup

(每席可選 1 款 Select 1 option per table)

豐料老火湯

Soup of the Day

生拆蟹肉粟米羹

Braised Crab Meat and Sweet Corn Soup

主菜 Main Course

二至四位 可任選 2 款

Choose any 2 dishes for 2-4 guests

五至七位 可任選 4 款

Choose any 4 dishes for 5-7 guests

八至十二位 可任選 6 款

Choose any 6 dishes for 8-12 guests

鳳梨咕嚕肉

Pineapple Sweet and Sour Pork

雞縱菌醬蘆筍炒蝦球

Sautéed Prawns with Asparagus
in Termite Mushroom Sauce

歌樂山辣子雞

Chongqing-style Spicy Chicken

鮮花椒蒸龍躉斑腩

Steamed Grouper Fillet
with Sichuan Peppercorns

開心果仁醋香西班牙豬柳

Sautéed Spanish Pork Loin with
Pistachio and Vinegar Sauce

乾煸蟹肉粉絲煲

Braised Crab Meat and
Vermicelli in Clay Pot

榆耳紅燒豆腐

Braised Bean Curd
with Elm Fungus

摩利菌燜素千層

Braised Layered Bean Curd
Sheet with Morchella Mushrooms

濃湯鮮竹浸時蔬

Poached Seasonal Vegetables
with Bean Curd Sheet in Rich Broth

松露野菌炒蘆筍

Sautéed Asparagus with Truffle
and Wild Mushrooms

飯麵 Rice and Noodles

(每席可選 1 款 Select 1 option per table)

櫻花蝦揚州炒飯

Yangzhou Fried Rice
with Sakura Shrimp

蟹肉桂花炒米粉

Stir-fried Rice Vermicelli
with Crab Meat and Egg Whites

XO醬乾炒牛肉陳村粉

Wok-fried Flat Rice Noodles
with Beef in XO Sauce

是日精選甜品

Dessert of the Day

每位HK\$358 per person
(兩位起 Minimum 2 persons)

另收茶芥及加一服務費

Subject to tea and condiments charges plus 10% service charge

此優惠不可與其他推廣優惠或折扣同時使用

This offer cannot be used in conjunction with other promotional offer or discount



雅選午市套餐

Refined Set Lunch Menu

點心拼盤

瑤柱鮮蝦燒賣、雞糞菌啤梨鹹水角、松露鮮黃耳上素水晶餃

Steamed Shrimp Dumpling with Dried Scallop,
Deep-fried Glutinous Rice Dumplings with Pear and Termite Mushroom,
Steamed Golden Tremell Dumpling with Truffle

炭燒脆皮腩仔、巴馬火腿銀蘿千層酥

Crispy Pork Belly, Baked Fluffy Pastry with Turnip Filling and Diced Parma Ham

豐料老火湯

Soup of the Day

陳年菜脯醬彩椒蘆筍炒蝦球

Wok-Fried Prawn with Asparagus and Bell Pepper in Preserved Radish Sauce

大澳蝦醬牛崧炒香苗

Fried Rice with Minced Beef and Tai O Shrimp Paste

遠年陳皮湘蓮紅豆沙

Sweetened Red Bean Cream with Lotus Seed and Aged Tangerine Peel

每位 **HK\$398** per person

另收茶芥及加一服務費

Prices are subject to 10% service charge plus tea and condiments charges



悠閒午市套餐

Dim Sum Gourmet Set Lunch Menu

三式點心薈萃

Dim Sum Combination

(原隻鮑魚燒賣、筍尖鮮蝦餃、香檸鳳梨叉燒酥)

(Steamed Minced Pork dumpling with Whole Abalone,
Steamed Shrimp Dumpling with Bamboo Shoots,
Baked Barbecued Pork Puff with Pineapple)

豐料老火湯

Soup of the Day

XO醬碧綠炒斑球

Sautéed Garoupa Fillets with Assorted Vegetables in XO Sauce

花膠絲鮮竹濃湯浸時蔬

Poached Vegetables with Shredded Fish Maw
and Beancurd Sheet in Chicken Broth

瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

楊枝甘露伴懷舊芝麻卷

Chilled Mango Cream with Sago and Pomelo,
Homemade Black Sesame Roll

每位 **HK\$468** per person

(兩位起 Minimum 2 persons)

另收加一服務費
10% service charge apply

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商務午市套餐

Executive Business Set Lunch Menu

極品廚師拼盤

Chef's Appetiser Combination

(至尊蜜汁叉燒、黑松露大蝦多士、話梅蕃茄)

(Superior Barbecued Pork with Honey,
Deep-fried Shrimp Toast with Black Truffle,
Marinated Cherry Tomato with Preserved Plum Sauce)

九年百合杏汁燉花膠

Double-boiled Fish Maw Soup with Almond Cream and 9-year Lily Bulbs

焗南非鮑魚酥

Baked Whole Abalone Puff

或 or

蠔皇原隻8頭湯鮑扣鵝掌

Braised Whole Canned 8-head Abalone with Goose Web in Oyster Sauce
(Supplement charge of HK\$120 附加費)

松露野菌炒蘆筍

Sautéed Asparagus with Wild Mushrooms in Truffle Sauce

蟹肉桂花炒米粉

Fried Rice Vermicelli with Crabmeat

[如] 甜品三重奏

RÚ Trio of Desserts

每位 **HK\$668** per person

(兩位起 Minimum 2 persons)

另收加一服務費
10% service charge apply

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