

## 上海小笼包 Shanghai Xiao Long Bao

桂花翅生菜盏 Scrambled Egg With Sautéed Shark's Fin And Crabmeat Served On Crispy Lettuce

黑野鲍药膳抗疫鸡汤 Double-Boiled Kampong Chicken Soup With Abalone And Chinese Herb

> 砂锅生虾滑蛋河粉 Claypot Homemade Hor Fun With Fresh Prawn In Egg Wash Sauce

老姜茶汤圆 Glutinous Rice Balls With Ginger Syrup

> \$88 for 2 persons \$98 for 3 persons

prices are subjected to 10% service charge and prevailing government taxes



上海小笼包 Shanghai Xiao Long Bao

椒盐炸生蚝 Crispy Oyster With Fine Salt And Pepper

黑野鲍药膳抗疫鸡汤 Double-Boiled Kampong Chicken Soup With Abalone And Chinese Herb

花菇鱼鳔鱼柳煲 Braised Fish Fillet With Mushroom And Fried Fish Maw Served In Claypot

辣椒干烧生虾 Pan-Fried Fresh Prawns With Sweet, Sour And Spicy Sauce

香蒜北海道带子蒸豆腐 Steamed Hokkaido Scallop With Minced Garlic And Beancurd In Light Soya Sauce

> 叉烧鸡蛋炒饭 Egg Fried Rice With BBQ Pork

老姜茶汤圆 Glutinous Rice Balls With Ginger Syrup

> \$168 for 4 persons \$188 for 5 persons \$198 for 6 persons \$208 for 7 persons \$218 for 8 persons \$228 for 9 persons \$238 for 10 persons



## 窝笋鲜虾饺 Fresh Prawn Dumpling With Celtuce

京式烤爱尔兰鸭 玫瑰层饼, 葱, 青瓜, 特制酱 Roasted Irish Silver Hill Duck In Peking Style Served With Rose Pancake Spring Onion, Cucumber And Sweet Sauce

黑野鲍药膳抗疫鸡汤 Double-Boiled Kampong Chicken Soup With Abalone And Chinese Herb

> 鸭二度=卤汁鸭片 Marinated Sliced Duck

豉油皇煎生虾 Pan-Fried Fresh Prawns With Garlic And Sweet Soya Dressing

松露菌味三菇兰度 Sautéed Kai Lan With Mushrooms And Truffle Sauce

> 大地鱼松菇伊麵 Braised E-Fu Noodles With Mushrooms, Chives And Dried Sole Power

> 老姜茶汤圆 Glutinous Rice Balls With Ginger Syrup

> \$168 for 4 persons (Half Duck) \$188 for 5 persons (Half Duck) \$198 for 6 persons (Half Duck) \$208 for 7 persons (Half Duck) \$228 for 8 persons (Whole Duck) \$238 for 9 persons (Whole Duck) \$248 for 10 persons (Whole Duck)