

午市行政套餐 Executive Lunch Set

全枱賓客需享用相同菜式

前菜

兩位選一款 · 四位選兩款

椒脆黃金豆腐 | 秘醬涼拌鮑菇 | 豉油皇香煎黃金腸 | 脆蝦春卷配松露沙律醬
避風塘炒黃金腸 (+\$18) | 蟹籽燒賣王 (一籠4件+\$18)
墨白鮮蝦餃 (一籠4件+\$20) | 藤椒手撕雞 (+\$28)

湯類

選一款

精選例湯 | 三絲金瑤羹
是日燉湯 (每位+\$18)

主菜

兩位選一款 · 四位選兩款

鳳果蜜椒骨 | 冰梅蒸豚腩 | 雙塔三杯雞 | 薑棒蔥棍爆牛肉 (+\$28)
明太子醬脆蝦球 (+\$38/6件) | 蒜山風沙脆皮雞 (+\$38半隻)

蔬菜

選一款

甜菜王紅燒豆腐 | 時令蔬菜 (清炒/上湯)
魚湯浸時蔬 (+\$10) | 馬拉盞翡翠白玉雙花 (+\$18) | 蟲草花浸勝瓜 (+\$18)

飯麵

選一款

鮮蟹籽海皇炒飯 | 松露金瑤蛋白炒飯 | 韭黃肉絲煎脆麵
沙茶乾炒牛河 (+\$18) | 原隻鮑魚鮑汁炆伊麵 (每位+\$18)

精選甜品

是日糖水 | 桑寄生蓮子茶 (每位+\$20) | 銀耳杞子燉桃膠 (每位+\$20)
白芝麻雪糕 (每位+\$20) | 玉荔雪葩 (每位+\$20)

追加 ADD-ON

播沙小湯圓 (+\$48/6粒)
兩位用 四位用
\$488 \$928

Please enquire with our team for the English menu.

Executive Lunch Set

The whole table is required to order the same item

APPETIZER 2 pax choose 1, 4 pax choose 2

- Crispy Tofu
- Marinated King Oyster Mushroom
- Pan-fried Rice Rolls with Soy Sauce
- Shrimp Spring Rolls with Truffle Salad Sauce
- Stir-fried Rice Rolls with Crispy Garlic (+\$18)
- Steamed Siu Mai with Crab Roe (4 pcs per basket +\$18)
- Steamed Shrimp Dumplings (4 pcs per basket+\$20)
- Hand-shredded Chicken with Sichuan Peppercorns (+\$28)

SOUP choose 1

- Soup of the Day
- Shredded Carrot, Mushroom & Dried Scallop Soup
- Double-boiled Soup of the Day (+\$18 per head)

MAIN 2 pax choose 1, 4 pax choose 2

- Stir-fried Pork Ribs with Pineapple Black Pepper & Honey
- Steamed Pork Belly with Plum Paste
- Three-Cup Chicken
- Stir-fried Pepper Beef with Ginger & Scallion (+\$28)
- Prawns with Cod Roe Mayonnaise (+\$38 / 6pcs)
- Crispy Skin Chicken with Crispy Garlic (+\$38 half)

VEGETABLES choose 1

- Pickled Vegetables Braised Tofu
- Seasonal Vegetables (Supreme Soup or Stir-fried)
- Poached Vegetables in Fish Broth (+\$10)
- Stir-fried Cauliflower & Broccoli with Shrimp Paste in Clay Pot (+\$18)
- Loofah in Broth with Cordyceps Flower (+\$18)

RICE & NOODLES choose 1

- Fried Rice with Seafood & Crab Roe
- Fried Rice with Dried Scallop & Egg White in Truffle Sauce
- Crispy Fried Noodles with Shredded Pork & Garlic Chives
- Stir-fried Rice Noodles with Sliced Beef in Shacha Sauce (+\$18)
- Braised E-Fu Noodles with Whole Abalones in Abalones Sauce (+\$18 per person)

DESSERT

- Dessert of the day
- Lotus Seed Tea with Mulberry Mistletoe (+\$20 per person)
- Double-boiled Peach Gum with White Fungus & Goji Berries (+\$20 per person)
- White Sesame Ice Cream (+\$20 per person)
- Lychee Sorbet (+\$20 per person)

ADD-ON

- Black Sesame Glutinous Rice Balls with Roasted Soy Bean Powder (+\$48 for 6 pcs)

\$488

for 2 pax

\$928

for 4 pax

DRAWING ROOM CONCEPTS
CLUBHOUSE MANAGEMENT