



午市點心套餐 · 壹

Dim Sum Set Lunch Menu A

江南美點

(蟹肉南瓜鮮蝦餃、賽磅蟹鮮蝦帶子餃、瑤柱菜苗餃、舞茸素粉果)

Dim Sum Platter

(Steamed Shrimp Dumpling with Crab Meat and Pumpkin,
Steamed Scallop Dumpling with Egg White and Shrimp,
Steamed Shrimp Dumpling with Conpoy and Vegetable,
Steamed Vegetable Dumpling with Maitake Mushroom and Coriander)

逸東叁錦碟

(蒜泥拍青瓜、蜜汁叉燒、脆皮燒腩仔)

Appetizer Combination

(Chilled Cucumber with Garlic Sauce,
Honey-glazed Barbecued Pork,
Roasted Pork Belly)

豉油皇煎斑球

Pan-fried Garoupa Fillet with Soy Sauce

黑椒香煎安格斯牛柳

Pan-fried Angus Beef Tenderloin with Black Pepper Sauce

野菌魚湯浸時蔬

Simmered Seasonal Vegetables and Mushrooms in Fish Broth

瑤柱崧子蛋白炒飯

Fried Rice with Egg White, Pine Nuts and Conpoy

香芒糯米卷伴奶黃流沙酥

Chilled Mango Glutinous Roll and Egg Yolk Lava Puff Pastry

已包括茶芥費用及每位奉送 汽水 / 橙汁 / 指定啤酒 一杯

Including tea and condiment charges, plus a complimentary glass of soft drink / orange juice / selected beer per person

每位港幣 HK\$398 PER PERSON
(兩位起 MINIMUM 2 PERSONS)



午市點心套餐 · 貳

Dim Sum Set Lunch Menu B

江南美點

(筍尖鮮蝦餃、瑤柱菜苗餃、逸東小籠包、帶子蒸燒賣)

Dim Sum Platter

(Steamed Fresh Shrimp Dumpling with Bamboo Shoot,
Steamed Shrimp Dumpling with Conpoy and Vegetable,
Shanghai Dumpling with Minced Pork,
Steamed Pork Dumpling with Fresh Scallop and Shrimp)

逸東叁錦碟

(雲耳海蜇頭、蜜汁叉燒、蜜餞脆鱔)

Appetizer Combination

(Marinated Jelly Fish and Black Fungus,
Honey-glazed Barbecued Pork,
Honey-glazed Crispy Eel)

二弄玻璃蝦球

Tiger Prawns Two Ways -
Sweet and Sour Prawn, Sautéed Prawn

七味生蠔伴煎羊腩

Crispy-fried Oyster with Seven Spices
and Pan-fried Lamb Rack

野菌魚湯浸時蔬

Simmered Seasonal Vegetables and Mushrooms in Fish Broth

迷你鮑汁荷葉飯

Mini Fried Rice with Diced Goose, Chicken,
Mushroom and Conpoy Wrapped in Lotus Leaf

香芒糯米卷伴奶黃流沙酥

Chilled Mango Glutinous Roll and Egg Yolk Lava Puff Pastry

已包括茶芥費用及每位奉送 汽水 / 橙汁 / 指定啤酒 一杯

Including tea and condiment charges, plus a complimentary
glass of soft drink / orange juice / selected beer per person

每位港幣 HK\$468 PER PERSON
(兩位起 MINIMUM 2 PERSONS)