

# Festive Lunch Menu

22 December 2025-2 January 2026

(excepted 25 December 2025– 28 December 2025)

## 頭盤 Appetisers

|                                                                        |       |                                                           |       |
|------------------------------------------------------------------------|-------|-----------------------------------------------------------|-------|
| 椒麻素手撕雞 (v)<br>Hand shredded vegetarian chicken with Sichuan pepper (v) | \$118 | 韭菜拌鮮竹 (v)<br>Bean curd sheet and Chinese chives salad (v) | \$78  |
| 香辣醬肉<br>Braised pork with chili sauce                                  | \$138 | 涼拌海蜇花<br>Marinated jellyfish salad                        | \$128 |
| 泰式白玉木耳 (v) Thai style wood ear mushrooms salad (v) \$138               |       |                                                           |       |

## 點心 Dim Sum

|                                                                   |      |                                                                                                                       |                  |                                                                     |       |
|-------------------------------------------------------------------|------|-----------------------------------------------------------------------------------------------------------------------|------------------|---------------------------------------------------------------------|-------|
| 水晶蝦餃<br>Traditional har gau                                       | \$88 | 蜜汁叉燒包<br>Barbecue pork bao                                                                                            | \$88             | 和風脆南瓜糕<br>Japanese-style crispy pumpkin cake                        | \$88  |
| 五指毛桃小籠包<br>Xiao long bao with Ficus hirta                         | \$88 | 麻辣燒賣<br>Ma la siu mai                                                                                                 | \$88             | 上素粉果 (v)<br>Chiuchow vegetable dumpling (v)                         | \$78  |
| 松茸冬菇包 (v)<br>Matsutake mushroom bao (v)                           | \$78 | 香蔥肉碎腸<br>Spring onion with pork cheung fun                                                                            | \$108            | 翡翠蘿蔔鮮蝦餃<br>Turnip & shrimp dumpling                                 | \$78  |
| 意式海皇餃<br>Crystal seafood dumpling                                 | \$78 | 黑蒜菠菜餃<br>Black garglic spinach dumpling                                                                               | \$78             | 韭菜醬火鴨肉腐皮卷<br>Pan-fried bean curd rolls with duck & chives           | \$108 |
| 賽螃蟹鱈魚餃<br>“Racing crab” dumplings steamed black cod and egg white | \$98 | 牛肝菌灌湯餃<br>Hokkaido scallop and winter melon dumpling in a porcini broth<br><i>*Preparation time approx. 20minutes</i> | \$108 per person | 和牛坑腩蒸陳村粉<br>Steamed Chencun noodles with braised wagyu beef brisket | \$108 |
| 黑松露蝦餃<br>Black truffle har gau                                    | \$78 | 黑椒和牛酥<br>Wagyu and black pepper puffs                                                                                 | \$108            | 烤火雞芥末春卷<br>Grill turkey mustard spring roll                         | \$108 |

## 熱菜 Hot Dishes

|                                                            |       |                                                                       |                 |                                                                                      |       |
|------------------------------------------------------------|-------|-----------------------------------------------------------------------|-----------------|--------------------------------------------------------------------------------------|-------|
| 爆炒野菌花膠<br>Wok-fried fish maw with mushroom                 | \$198 | 雞米花雪燕羹<br>Snow swallow, popcorn chicken with egg soup                 | \$98 per person | 時令時蔬<br>Seasonal vegetables                                                          | \$128 |
| 古城煙肉炒飯<br>Hunan bacon fried rice                           | \$198 | 韭香藤椒牛肩肉<br>Beef shoulder with Chinese chives and Sichuan pepper sauce | \$238           | 煙燻北京烤鴨<br>Roasted 45-day Imperial Peking duck<br><i>*Please check availability</i>   | \$888 |
| 殿堂叉燒<br>BBQ pork loin glazed with New Zealand manuka honey | \$358 | 酸菜星斑片<br>Sichuan garoupa with glass noodles in chilli broth           | \$358           | 鮑汁海參拌香煎蝦米腸<br>Braised sea cucumber in abalone sauce with Pan-Fried shrimp rice rolls | \$368 |

## 甜品 Dessert

|                                  |                 |                                              |      |
|----------------------------------|-----------------|----------------------------------------------|------|
| 普世歡騰<br>Roselle and lime jelly   | \$48 per person | 紙醉金迷<br>Crispy glutinous rice balls in syrup | \$68 |
| 茉莉花茶凍<br>Jasmine tea panna cotta | \$48 per person | 芒果綠茶卷<br>Mango green tea roll                | \$78 |

 Festive Special  
 Chef Recommended

Subject to 10% service charge  
Food is for consumption in the restaurant and cannot be taken away

(v) Vegetarian (n) Contain nuts