

# 精選午餐

SET LUNCH

## 小碟 SMALL PLATES

### 梁溪脆鱈

Crispy Eel • Sweet Vinegar

### 鎮江肴肉

Chilled Pork Knuckle Terrine • Dark Vinegar

### 蔥油海蜇頭

Tossed Jelly Fish • Spring Onion Oil

### 雞絲粉皮

Tossed Shredded Chicken • Green Bean Noodles • Sesame Sauce

### 燒椒黃金皮蛋

Preserved Eggs • Garlic • Soya Sauce • Sesame Oil • Chilli

### 陳皮麻辣牛肉

Marinated Beef Shank • Tangerine Zest • Chilli Sauce

### 杭州素千層

Marinated Yuba Rolls • Mushrooms • Vegetables

### 梳衣黃瓜

Tossed Cucumber • Soya Sauce

### 鮮百合拌木耳

Marinated Black Fungi • Lily Buds

## 主菜 MAIN DISHES

### 水煮桂魚片/東星片 (另加 add 288 / 398 )

Simmered Mandarin Fish Fillets / Spotted Garoupa Fillets • Green Bean Noodles • Bean Sprouts • Sichuan Peppers • Chilli

### 韭黃炒鱈片 (另加 add 148 )

Stir-fried Sliced Eel • Chives • Mushrooms

### 雲腿蹄筋燴豆瓣 (另加 add 128 )

Braised Pork Tendon • Yunnan Ham • Broad Beans

### 爛糊蝦仁

Sauteed River Shrimps • Tianjin Cabbage • Shredded Ham

### 揚州煮乾絲

Simmered Shredded Chicken • Yuba • Chicken Broth

### 雪菜鱸魚片

Stir-fried Sliced Sea Bass • Preserved Vegetables

### 竹筴燴豆腐

Braised Tofu • Bamboo Fungi • Chicken Broth

### 成都咸燒白

Braised Pork Belly • Sichuan Preserved Vegetables

### 京醬肉絲

Stir-fried Shredded Pork • Sweet Bean Paste

### 蔥爆牛肉

Stir-fried Beef • Leek

### 宮保雞丁

Kung Pao Chicken • Peanuts • Sichuan Peppers

### 青椒梅菜紅燒肉

Braised Pork Belly • Preserved Vegetables • Chilli

### 魚香茄子盒

Yuxiang Crispy Eggplant • Minced Pork • Mushroom • Chilli

### 冬菇毛豆燒素雞

Wok-fried Mushrooms • Green Soya Beans • Tofu Rolls

### 蔥油炒萵筍絲

Stir-fried Celtuce • Spring Onion Oil

## 主食 ESSENTIALS

### 萵筍蛋白乾貝炒飯

Fried Rice • Conpoy • Egg White • Celtuce

### 上海排骨炒年糕

Stir-fried Glutinous Rice Cakes • Pork • Vegetables • Soya Sauce

### 西紅柿雞蛋大蝦麵 (手拉麵)

Handcrafted Noodles Soup • Prawns • Tomato • Egg

### 花素蒸餃 (兩件)

Steamed Vegetable Dumplings (Two Pieces)

### 薺菜蝦仁餛飩

Shrimp Wontons • Wild Vegetable • Chicken Broth

## 手工甜品 HANDCRAFTED DESSERTS

### 豆沙芝麻球

Crispy Sesame Dumpling • Red Bean Paste

### 鮮果杏仁豆腐

Sweetened Almond Pudding • Assorted Fruit

### 桂花條頭糕

Glutinous Rice Rolls • Red Beans Paste • Osamanthus

三道菜每位250 per person for three courses | 四道菜每位270 per person for four courses  
( 每項選一款 choose one from each course )

### 手工點心 HANDCRAFTED DIM SUM

#### 麻辣菌菇小籠包

Xiao Long Bao • Mushrooms • Sichuan Spicy Sauce

60

#### 上海春卷

Crispy Spring Rolls • Shrimp • Pork • Vegetables

60

#### 黃橋燒餅

Baked Spring Onion Pastries • Dried Shrimps • Mushrooms • Sesame

60

#### 京蔥豚肉包

Steamed Pork Buns • Leeks

60

素食 Vegetarian

香辣 Spicy

茶芥及水 ( 每位 20 ) Tea, Water & Condiment Charge (20 Per Person)

如閣下有任何食物過敏，請告知本餐廳職員。If you have any food allergies, please inform our staff.