精選午餐

SET LUNCH

小碟 SMALL PLATES

美味羊羔
Chilled Lamb Terrine • Sweet Sauce

粉皮白切肉
Sliced Pork • Green Bean Noodle • Garlic • Soya Sauce

老上海燻魚
Carp • Sweet Soya Sauce

花雕醉熟大閘蟹 (半隻)
Marinated Hairy Crab • Aged Huadiao Wine (Half Piece)

藤椒砵砵雞
Simmered Chicken • Chilli Oil • Fresh Chilli

燈影牛肉
Crispy Sliced Beef • Chilli • Sesame

煙燻素雞
Smoked Yuba Roll • Sesame Oil

淮揚拌雙筍
Tossed Celtuce • Bamboo Shoot • Spring Onion

四喜烤麸
Roasted Bran Dough • Fungi • Mushroom • Bamboo Shoot

主菜 MAIN DISHES

酸菜桂魚片/東星片 (另加 add 288 / 398)
Piquant Soup • Mandarin Fish Fillet / Spotted Garoupa Fillet • Green Bean Noodle • Pickled Chinese Cabbage • Chilli

泡椒萵筍蝦球 (另加 add 138)
Wok-fried Fresh Prawn • Celtuce • Pickled Chilli

鮮淮山炒筍殼魚 (另加 add 298)
Stir-fried Marble Goby • Fresh Yam

雪菜蒸小黃魚
Steamed Yellow Croaker • Preserved Vegetable

京式賽螃蟹
Stir-fried Egg White • Diced Fish • Beijing Style

秋栗雞骨醬
Braised Chicken • Chestnut • Spring Onion

蝦仁燴豆腐
Braised Tofu • Shrimp

紅燒獅子頭
Braised Pork Patties • Vegetables

茭白炒鱔絲
Stir-fried Shredded Eel • Bamboo Shoot

山東家常木須肉
Stir-fried Shredded Pork • Fungi • Egg • Shandong Style

三鮮燴魚肚
Braised Fish Maw • Shrimp • Chicken • Yunnan Ham

老乾媽玉豆炒豚肉
Sauteed Pork • Honey Bean • Lao Gan Ma Chilli Sauce

川式家常燒牛筋
Braised Beef Tendon • Spring Onion • Chilli Sauce

川味燒雙豆
Stir-fried Potato • String Bean • Sichuan Style

素湯銀杏百合雞毛菜
Braised Cabbage • Ginkgo • Lily Bulb Vegetarian Broth

主食 ESSENTIALS

萵筍蛋白乾貝炒飯
Fried Rice • Conpoy • Egg White • Celtuce

津白風肉湯年糕
Glutinous Rice Cake • Minced Pork • Tianjin Cabbage • Chicken Broth

成都擔擔麵 (手拉麵)
Dan Dan Noodle • Minced Pork • Peanut • Chengdu Style

蝦仁糯米燒賣 (兩件)
Siu Mai • Glutinous Rice • Shrimp (Two Pieces)

菜苗鮮肉水餃
Boiled Pork Dumpling • Chinese Cabbage

手工甜品 HANDCRAFTED DESSERTS

宮廷紅豆糕
Sweetened Red Bean Pudding

雙耳杏仁露
Almond Cream Soup • Assorted Fungi

芝麻南瓜餅
Crispy Pumpkin Paste Pastries • Sesame

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

薺菜鮮肉湯圓 60 Glutinous Rice Pork Dumpling • Wild Vegetable	千層油糕 60 Steamed Layer Cake • Yangzhou Style
金腿蔥油餅 60 Crispy Spring Onion Bread • Sesame • Yunnan Ham	淮揚雪菜筍絲包 60 Steamed Pork Bun • Bamboo Shoot • Preserved Vegetable

素食 Vegetarian　香辣 Spicy

茶芥、水及調味料收費：每位22。Tea, Water & Condiments Charge: 22 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.