

CHINESE LUNCH MENU 2018

ENTERTAIN I

HK\$6,988+10% service charge per table of 12 persons

Dim sum platter

點心拼盤

(steamed shrimp dumpling, steamed pork dumpling with crab roe, steamed vegetable dumpling with mushroom, deep-fried spring roll)

(水晶鮮蝦餃, 蟹子燒賣, 日本松茸水晶素餃, 脆皮炸春卷)

Double-boiled conch soup with Chinese cabbage and shitake mushroom

香菇菜膽燉響螺

Wok-fried prawn with vegetable in X.O. sauce

X.O.醬碧綠炒蝦球

Braised seasonal vegetable with pak ling mushroom in abalone sauce

鮑汁百靈菇扒時蔬

Steamed saba garoupa with spring onion in sweet soy sauce

清蒸沙巴龍躉

Deep-fried crispy chicken

當紅炸子雞

Steamed fried rice with shrimp wrapped in lotus leaf

鮮蝦荷葉飯

Sweetened coconut cream with black glutinous rice

椰汁紫米露

CHINESE LUNCH MENU 2018

ENTERTAIN II

HK\$7,988+10% service charge per table of 12 persons

Dim sum platter

點心拼盤

(steamed shrimp dumpling, steamed pork dumpling with crab coral, steamed vegetables dumpling with matsutake mushroom, deep-fried spring roll)

(水晶鮮蝦餃, 蟹子燒賣, 日本松茸水晶素餃, 脆皮炸春卷)

Braised fish maw soup with bamboo piths and assorted seafood

花膠竹笙海皇羹

Wok-fried scallop in X.O. sauce

X.O.醬炒帶子

Braised twins vegetables with conpoy and enoki mushroom

瑤柱金菇扒雙蔬

Steamed giant garoupa with spring onion in sweet soy sauce

清蒸珍珠躉

Crispy chicken with wild mushroom in bonito sauce

木魚野菌吊燒雞

Fried rice with shrimp and vegetable in black truffle sauce

黑松露鮮蝦炒香苗

Sweetened black sesame cream with glutinous dumpling

香滑芝麻糊湯丸

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ENTERTAIN III

HK\$9,088+10% service charge per table of 12 persons

Trio appetizers: marinated beef shank,
crunchy cucumber & jelly fish in sesame oil,
barbecued pork glazed with honey
五香牛腩, 麻香海蜇青瓜, 蜜燒叉燒

Double-boiled conpoy soup with silky chicken and corclycep flower
蟲草花瑤柱燉竹絲雞

Wok-fried prawn with termite mushroom and asparagus
鷄樅菌蘆筍炒蝦球

Steamed giant garoupa with spring onion in sweet soy sauce
清蒸珍珠躉

Stewed fish maw with shiitake mushroom in oyster sauce
蠔皇香菇扣花膠

Deep-fried chicken with black truffle sauce
黑松露香燒雞

Lobster fried rice with conpoy and vegetable
龍蝦瑤柱炒香苗

Chilled sago cream with pomelo and mango
楊枝甘露