



行政午餐
EXECUTIVE SET LUNCH

点心三品

Dim Sum Trio

- 京川饺子 Sichuan Dumpling
- 鲜虾腐皮卷 Deep-fried Prawn Beancurd Roll
- 烧卖 Steamed 'Siew Mai'

黄姜酱焗野生鱼

Oven-baked Wild-caught Fish with Turmeric Paste

蒜子花胶浸菜苗

Poached Vegetable Shoots with Garlic
and Shredded Fish Maw

X.O.酱龙虾尾焗日本拉面

Braised X.O. Japanese Ramen with Lobster Tail

杏仁布甸荔枝雪芭

Chilled Almond Pudding with Lychee Sorbet

\$88++

每位 / per person

Minimum 2 persons
(Individual Plated)



- Available for lunch from Mondays to Fridays only.
- Not available on eves of and on public holidays, public holidays (observed), as well as special occasions.
- Gross bills will be subjected to 10% service charge and prevailing government taxes.
- Menus and prices are subject to change.



彤云
COLOURFUL CLOUD

风叶虾球, 蟹肉淮山沙律, 糖桂花番茄
Deep-fried Prawn with Mango Salsa, Crab Meat and Mountain Yam Salad,
Chilled Honey-Osmanthus Cherry Tomato

胡椒鸡汤云吞花胶
Double-boiled Chicken Peppercorn Soup with Fish Maw and 'Wanton'

柠檬盐煎澳洲深海鲈鱼
Pan-fried Wild Australian Sea Bass with Lemon Salt

松露蜜烧西班牙黑豚
Char-grilled Truffle Iberico Pork

龙皇玉带冰蔬黄焖面线
Braised Vermicelli with Shredded Conpoy,
Scallop Mousse and Ice Plant in Noble 'Tanfu' Broth

水蜜露白桃雪芭
Chilled Peach Purée with White Peach Sorbet

\$138++

每位 / per person

Minimum 2 persons

(Individual Plated)



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晨曦
DAWN

鱼子酱鹅肝慕斯, 乌鱼子北海道海胆茶碗蒸
Caviar and Foie Gras Mousse, Bottarga and Hokkaido Uni Chawanmushi

松茸菌螺头鸡炖花胶
Double-boiled Chicken Matsutake Soup with Fish Maw and Sea Conch

溏心黑蒜蒸野生鱼
Steamed Wild-caught Fish with Black Garlic

贝瓜金凌焗波士顿龙虾
Baked Boston Lobster with Japanese Baby Pumpkin

香煎日本佐贺牛, 荫豉焖沙河粉
Pan-fried Japanese Saga-Gyu with Aged Black Bean 'Hor Fun'

陈皮黄耳雪梨炖官燕
Double-boiled Cave Bird's Nest with Orange Peel,
Golden Fungus and Snow Pear

\$198++

每位 / per person

Minimum 2 persons

(Individual Plated)



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静谧
TRANQUILITY

鱼子酱鸡油花雕蒸阿拉斯加蟹脚
Steamed Alaskan Crab Leg with 'Hua Diao' topped with Caviar

鸡汁清炖金丝燕
Double-boiled Golden Bird's Nest in Thick Chicken Broth

十二头许榕干鲍脯伴鹅掌
12-head Sliced 'Koh Yong' Dried Abalone with Goose Web in Abalone Jus

二十一小时和牛脸颊巴西红胡椒酱
21 Hours Stewed Wagyu Beef Cheek with Brazilian Red Pepper

松露罗汉素煎生面
Crispy Noodles with Seasonal Vegetables in Truffle Sauce

椰皇摩啫红豆冰
Chilled Yam Purée with Red Bean and Sweet Potato in Young Coconut

\$328++

每位 / per person

Minimum 2 persons

(Individual Plated)



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同乐素宴
VEGETARIAN

糖桂花樱桃番茄, 醋籽淮山沙律
Honey-Osmanthus Cherry Tomato,
Mountain Yam Salad with Caviar Vinaigrette

金汤岩米粟米羹
Nepalese Rock Grains and Corn in Pumpkin Broth

五柳松子素鱼
Crisp-fried Vegan Fish in Sweet and Sour Sauce

山珍野菌田八景
Wok-fried Pine-spikes Mushroom with Lily Bulbs, Fungus and Sweet Peas

榄菜素腿焖米粉
Braised Rice Vermicelli with Shredded Mushroom
and Dried Beancurd

杏仁布甸荔枝雪芭
Chilled Almond Pudding with Lychee Sorbet

\$88++
每位 / per person
(Individual Plated)



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- Menus and prices are subject to change.