

DIM SUMS

(Only available for lunch)

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| Pan-fried Turnip Cake with Sweet Potato and Rice Crust | 98 |
| Steamed Mushroom Dumplings with Matsutake and Preserved Vegetables | 98 |
| Steamed Asparagus Lettuce Dumplings with Vegetables | 98 |
| Steamed Pork Rib with ChenCun Rice Noodles and Garlic | 98 |
| Steamed Beef Tripe in Satay Sauce | 98 |
| Poached Pork Tripe with Leaf Mustard in Pepper Sauce | 108 |
| Steamed Pork and Shrimp Dumplings with 5J Iberico Ham | 108 |
| Steamed Chicken Feet with XO Sauce | 108 |
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All-inclusive price

DIM SUMS

(Only available for lunch)

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| Crispy Spring Rolls with Himematsutake Mushroom | 98 |
| Baked Barbecued Pork Puffs | 108 |
| Steamed Crabmeat and Crab Roe Dumplings and Bitter Gourd | 108 |
| Steamed Shrimp Dumplings with Bamboo Shoot | 118 |
| Steamed Rice Rolls with Scallops and Conpoy | 148 |
| Steamed Rice Rolls with Crispy Shrimp Spring Rolls | 178 |
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All-inclusive price

Winter Set Menu

RMB1688 / per person (all-inclusive price)

Deep-Fried Scallop with Mint
Baked Chicken Tart with Wolfberry

Ca' del Bosco, Cuvée Prestige Brut, Franciacorta DOCG, Lombardia, Italy NV

Boiled Chicken Soup with Sea Cucumber, Fish Maw and Abalone in Broth

Braised Live Abalone with Sweet Potato

Domaine Huet, Vouvray 'Le Mont' Sec, Loire, France 2019

Fried Salted Spot Garoupa with Turnip

Braised Prawns with Mushrooms and Thyme

Jean-Marc Boillot, Pommard, Burgundy, France 2019

Fried Rice with Wagyu Beef, Conpoy and Egg White

Sweet and Hot Chestnut Soup with Sago and Lily Bub
Steamed Cantonese Sponge Cake with Pine Nuts

J.Jencquel & Cie, Sauternes, Bordeaux, France 2018

RMB 680 / per person With Wine Pairing

APPETIZERS

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| Marinated Jellyfish with Sea Whelk in Vinegar | 198 |
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| Marinated Boneless Pork Feet in Aromatic Sauce | 138 |
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| Marinated Jellyfish Head with Cucumbers in Vinegar | 138 |
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| Pan-fried Bean Curd Sheet Rolls Stuffed with Mushrooms and Carrots | 128 |
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| Marinated Chinese Yam with Osmanthus | 118 |
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| Marinated Cherry Tomatoes in Passion Fruit Juice | 118 |
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All-inclusive price

APPETIZERS

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| Pickled Goose Wings in Brine Sauce | 168 |
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| Pan-fried Toast with Smoked Salmon | 168 |
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| Marinated Clams in Homemade Chili Sauce | 168 |
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| Sliced Beef Shank in Chili Sauce | 158 |
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| Deep-fried Squid Tentacles with Hot Green Pepper | 158 |
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All-inclusive price

BARBECUE

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| Roasted Goose with Plum Sauce | 368 |
| Marinated Chicken in Soy Sauce | 338 (half piece) |
| Roasted Suckling Pig | 328 |
| Barbecued Pork in Honey Sauce | 278 |

All-inclusive price

SOUPS

per person

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| Double-boiled Fish Maw Soup with Sea Whelk and Bamboo Pith Egg | 488 |
| Double-boiled Chicken Soup with Sea Cucumber, Live Abalone and Pigeon Eggs | 488 |
| Double-boiled Oxtail Soup with Deer's Sinew and Black Garlic | 488 |
| Braised Superior Bird's Nest Soup with Crabmeat | 468 |
| Double-boiled Live Abalone with Cabbage and Yunnan Mushroom | 348 |
| Double-boiled Chicken Soup with YuShan Bamboo and Gingko | 308 |
| Double-boiled Duck Soup with Fig and Black Wolfberry | 308 |
| Double-boiled Pigeon Soup with Himematsutake Mushroom and Cordycep Flowers | 308 |
| Braised Francolin Soup with Aged Orange Peel and Matsutake Mushroom | 308 |

All-inclusive price

BIRD'S NEST / DRIED SEAFOODS

per person

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| Braised Superior Bird's Nest in Brown Sauce with Scallop | 1020 (75 gr) |
| Superior Bird's Nest with Fish Maw in Chicken Broth | 1020 (75 gr) |
| Braised Whole Dried Abalone | 1888 (10 head) |
| Braised Whole Dried Abalone | 1088 (18 head) |
| Braised Kanto Sea Cucumber with Goose Web in Abalone Sauce | 558 |
| Braised Fish Maw with Goose Web in Abalone Sauce | 488 |
| Braised Sea Cucumber with Matsutake Mushroom and Shrimp Roe in Superior Sauce | 488 |
| Braised Sea Cucumber, Live Abalone, Goose Web and Mushrooms | 1288 (per portion) |
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All-inclusive price

LIVE SEAFOOD

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|---|---------|
| Steamed Spotted Garoupa with Lotus Leaf | 178/50g |
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| Bamboo Shell Fish | 68/50g |
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| Wok-fried Western Rock Lobster with Egg Yolk with Rice Crust | 178/50g |
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| King Crab 24 hours pre-order | 178/50g |
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| Steamed Green Crab with Egg White in Chinese Yellow Wine | 68/50g |
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| Steamed Green Lobster with Garlic | 98/50g |
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| Poached Live Prawn | 68/50g |
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All-inclusive price

CHEF RECOMMENDATIONS

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|---|-----|
| Wok-fried Prawns with Dried Shrimps in XO Chili Sauce | 568 |
| Steamed Blue Abalone with Brined Bean Curd | 488 |
| Pan-fried Scallops in Black Bean Sauce | 428 |
| Braised Eel with Fried Gluten Puff in Black Bean Sauce | 368 |
| Deep-fried Shrimp Paste with Dried Halibut Powder in Crispy Nest | 358 |
| Braised Bean Curd with Mushrooms in Bean Sauce | 298 |
| Braised Organic Lettuces and Calamari Clay Pot with Shrimp Paste and Garlic | 298 |
| Braised Eggplants Clay Pot with Minced Pork and Mushroom | 298 |
| Fried Bullfrog with Spices Salt | 158 |

All-inclusive price

CHEF RECOMMENDATIONS

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| Wok-fried M9 Wagyu Beef with Crispy Garlic in Aromatic Sauce | 928 |
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| Braised Lobster and Chicken Clay Pot with Mixed Onions | 668 |
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| Wok-fried Angus Beef with Kale in Satay Sauce | 568 |
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| Steamed Beef Shank with Cordyceps Flower, Red Date and Lotus Leaves | 388 |
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| Wok-fried Lamb with Himematsutake Mushroom and Lotus Seed | 388 |
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| Wok-fried Sliced Pork with White Fungus with Hot Green Pepper | 328 |
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| Braised Pork Feet with Abalone Sauce | 328 |
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| Steamed Minced Pork with Squid and 5J Iberico Ham | 328 |
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| Braised Pork Rib with Basil | 328 |
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All-inclusive price

RICE & NOODLES

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| Fried Rice with Abalone in Roasted Goose Sauce | 368 |
| Fried Rice with 5J Iberico Ham, Conpoy and Egg White | 318 |
| Wok-fried Rice with Pork and Preserved Vegetables | 298 |
| Pouched Inaniwa Udon with Shrimps and Razor Clams in Fish Broth | 368 |
| Fried Rice Noodles with Angus Beef with Hot Green Pepper | 328 |
| Braised E-Fu Noodles with Duck Slices in Abalone Sauce | 318 |
| Crispy Noodles with Pork Slices and Bean Sprout | 298 |
| Fried Rice Noodles with Crabmeat and Bottarga | 298 |
| Baked Abalone Tarts with Roasted Goose | 208 |
| Pan-fried Beef Buns with Black Pepper and Onion | 138 |

All-inclusive price