

DIM SUMS

(Only available for lunch)

Steamed Beef Ball with Seaweed	78
Steamed Mushroom Dumplings with Bamboo Pith	78
Crispy Bean Curd Sheet Rolls with Shrimp	88
Steamed Beef Tripe with Superior Spicy Sauce and Lam Angles	88
Steamed Pork Rib with Black Bean Sauce	88
Steamed Pork and Squid Dumplings with Conpoy	98
Steamed Chicken Feet with XO Sauce	98
Steamed Shrimp Dumplings with Bamboo Shoot	108
Pan-fried Beef Buns with Black Pepper and Onion	128

All-inclusive price

DIM SUMS

(Only available for lunch)

Crispy Spring Rolls with Cordyceps Flower	78
Baked Abalone Tarts with Roasted Goose	198
Baked Barbecued Pork Puffs	98
Steamed Rice Rolls with Scallops, Preserved Egg and Coriander	138
Stir-fried Rice Rolls with Beef in Soy Sauce	138
Steamed Rice Rolls with Crispy Shrimp Spring Rolls	168
Baked Egg Tarts	88
Steamed Cantonese Sponge Cake with Hazelnuts	78

All-inclusive price

Winter Set Menu

RMB1588 / per person (all-inclusive price)

Chilled Scampi and Tomato Jelly
Scallop Salad Tart with Ginger
Marinated Abalone in Mushroom Sauce

Double-boiled Chicken Soup with Bamboo Pith and Peach Gum

Wok-fried Sea Whelk with Fungus and Green Pepper

Braised Fish Fillet in Yellow Chili Sauce

Cantonese Rice Rolls with Braised Pork

Baked Pistachio Pudding

APPETIZERS

Marinated Jellyfish with Sea Whelk in Vinegar	188
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Marinated Jellyfish Head with Cucumbers in Vinegar	128
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Pan-fried Bean Curd Sheet Rolls Stuffed with Mushrooms and Carrots	128
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Marinated White Mushroom and Black Fungus in Vinegar	108
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Marinated Cherry Tomatoes in Passion Fruit Juice	108
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Caramelized Walnuts with Sesame	48
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APPETIZERS

Pickled Goose Wings in Brine Sauce (Daily Limited) 168

Fried Bullfrog with Spices Salt 138

Sliced Pork Feet with Superior Spicy Sauce 118

Marinated Sliced Pork Tripe 118

All-inclusive price

BARBECUE

Roasted Goose with Plum Sauce	358
Marinated Chicken in Soy Sauce	328 (half piece)
Roasted Suckling Pig	318
Barbecued Pork in Honey Sauce	258

All-inclusive price

SOUPS

per person

Double-boiled Sea Whelk Soup with Fish Maw, Ginseng Fruit and Aloe	488
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Double-boiled Chicken Soup with Sea Cucumber, Live Abalone and Pigeon Eggs	488
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Double-boiled Oxtail Soup with Deer's Sinew and Black Garlic	488
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Braised Superior Bird's Nest Soup with Crabmeat	458
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Double-boiled Crocodile Tail with Fig, Almond and Black Wolfberry	328
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Double-boiled Live Abalone with Cabbage and Yunnan Mushroom	328
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Double-boiled Pigeon Soup with Himematsutake Mushroom and Cordycep Flowers	298
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Braised Francolin Soup with Aged Orange Peel and Matsutake Mushroom	298
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All-inclusive price

BIRD'S NEST / DRIED SEAFOODS

per person

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 (Daily Limited)	1888 (10 head)
Braised Whole Dried Abalone (Daily Limited)	1088 (18 head)
Braised Kanto Sea Cucumber with Goose Web in Abalone Sauce	538
Braised Fish Maw with Goose Web in Abalone Sauce	488
Braised Sea Cucumber with Matsutake Mushroom and Shrimp Roe in Superior Sauce	458
Braised Sea Cucumber, Live Abalone, Goose Web and Mushrooms	1288 (per portion)

All-inclusive price

LIVE SEAFOOD

Steamed Spotted Garoupa with Lotus Leaf	168/50g
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Bamboo Shell Fish	58/50g
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Wok-fried Western Rock Lobster with Egg Yolk with Rice Crust (Daily Limited)	168/50g
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King Crab 24 hours pre-order	168/50g
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Steamed Green Crab with Egg White in Chinese Yellow Wine	58/50g
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Steamed Green Lobster with Garlic	88/50g
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Poached Live Prawn (Daily Limited)	58/50g
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All-inclusive price

CHEF RECOMMENDATIONS

Steamed Green Lobster with Egg White, Tomato Broth	480 (per person)
Wok-fried Prawns with Snow Peas and Mushrooms in XO Chili Sauce	548
Crispy Shrimps in Lemon Sauce with Sesame	480
Steamed Blue Abalones and Tofu with Black Bean Sauce (Daily Limited)	458
Braised Eel with Bitter Gourd in Black Bean Sauce (Daily Limited)	358
Braised Bean Curd with Scallops and Bottarga	338
Poached Organic Baby Spinach with Crabmeat and Lobster	308
Braised Organic Lettuces and Calamari Clay Pot with Shrimp Paste and Garlic	298
Braised Eggplants with Mushrooms in Sour Plum Sauce	288

All-inclusive price

CHEF RECOMMENDATIONS

Wok-fried M9 Wagyu Beef in Royal Shrimp Paste	898
Braised Lobster and Chicken Clay Pot with Mixed Onions (Daily Limited)	658
Wok-fried Lamb with Hot Green Pepper	378
Steamed Chicken with Porcini Mushroom and Lotus Leaves	358
Braised Pork Feet with Abalone Sauce	328
Steamed Minced Pork with Squid and Preserved Eggs	298

All-inclusive price

RICE & NOODLES

Fried Rice with Large Abalone in Roasted Goose Sauce (Daily Limited)	368
Fried Rice with King Crab and Sea Urchin with Chili and Garlic	348
Wok-fried Rice with Aged Pork Sausage and Preserved Vegetables	298
Fried Rice with Crabmeat, Bottarga and Conpoy	298
Braised E-Fu Noodles with Sea Cucumber and Dried Shrimp Roe	418
Poached Noodles with Seafood and Mushrooms in Sour Soup	388
Fried Rice Noodles with Beef in Satay Sauce (Daily Limited)	328
Braised Rice Noodles with Dried Fish and Eggplant	298
Poached Noodles Soup with Duck and Pickles	258

All-inclusive price