

咖啡或茶 Coffee & Tea

Per Person

Nespresso Coffee

Lungo Forte (regular)	\$25
Espresso Forte	\$25
Espresso Forte - Double	\$32
Americano	\$25
Macchiato	\$29
Cappuccino	\$29
Caffè Latte	\$29
Lungo Decaffeinato	\$25
Vanilla Flavored Coffee	\$25
Caramel Flavored Coffee	\$25
Mocha	\$35

Additional for iced serving: \$2


西式茶 Tea

英式紅茶 English Breakfast	\$22
錫蘭紅茶 Ceylon	\$20
伯爵紅茶 Earl Grey	\$22
大吉領茶 Darjeeling	\$22
橙茶 Orange Pekoe	\$22
洋甘菊茶 Camomile	\$22
薄荷茶 Peppermint	\$22
花旗參茶 Ginseng	\$35
凍檸檬茶 Iced Tea	\$22
綠茶 Green Tea	\$22
草莓芒果茶 Strawberry & Mango Fruit Tea	\$22
薑茶 Ginger Tea	\$20



菜譜

湯、羹 Soups

- Ⓐ 茶樹菇栗子煲老鴨 \$60
 Duck Soup with Tea Tree Mushrooms and Chestnuts
- 蟲草花螺頭北菇燉菜膽 \$71
 Double-boiled Sea Whelk with Cordyceps
 Mushrooms and Vegetables in Supreme Broth
- 是日精選例湯 \$47
 Soup of the Day
- ⓋⒸ 素酸辣湯  \$47
 Vegetarian Hot & Sour Soup

時令精選 Seasonal Specialties

- Ⓐ 老乾媽肉碎四季豆  \$91
 Sautéed French Beans with Minced Pork and Chili
- 京蔥爆羊片 \$138
 Stir-fried Sliced Lamb with Leek
- Ⓐ 北菇栗子雞煲 \$109
 Braised Chicken with Mushrooms and Chestnuts in Clay Pot
- XO 醬蒜芯炒肥牛 \$134
 Stir-fried Sliced Beef with Garlic Shoots and XO sauce

👍 廚師推介 Ⓥ 齋菜 Ⓘ 蛋奶素菜 Ⓒ 無麩質菜式 Ⓐ 含酒精菜式
 Signature Dish Vegan Lacto-ovo Vegetarian Gluten-free Contains Alcohol

如對任何食物敏感請提前通知服務同事
 Please inform us if you have any food allergies or intolerance
 所有外帶或包裝剩餘餸菜須加收五元塑膠器皿費用
 Prevent waste: take your leftovers home (\$5 packaging fee)

甜品 Desserts

- Ⓘ 薑茶湯丸 \$31
 Chinese Sweet Dumplings with Ginger Tea
- Ⓘ 香滑杏仁茶 \$34
 Sweetened Almond Cream
- Ⓘ 陳皮紅豆沙 \$33
 Sweetened Adzuki Bean Cream with Mandarin Peel
- Ⓥ 鮮果拼盤 \$65
 Mixed Fresh Fruit Platter

中國茶 Chinese Tea	Per Pot 3 persons or more	Per Person
香片 Jasmine	\$53	\$19
普洱 Pu Erh	\$53	\$19
鐵觀音 Tie Guanyin	\$53	\$19
龍井 Longjing		\$32

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素菜類 Vegetables & Beancurd

-  南乳炆粗齋 \$86
Vegetable Ragout with Beancurd Paste
-   椒鹽豆腐  \$74
Crispy Tofu with Spicy Salt
-    紅燒山根豆腐煲 \$75
Braised Beancurd and Fried Gluten Puffs in Clay Pot
-    欖菜辣椒乾煸四季豆  \$81
Sautéed French Beans with Dried Chili and Preserved Vegetables
-   蒜茸炒時蔬 \$75
Sautéed Seasonal Vegetables with Garlic

飯麵類 Rice & Noodles

- 瑤柱福建炒飯 \$129
Hokkien Fried Rice
- 火鴨絲薑蔥撈粗麵 \$95
Egg Noodles with Shredded Roast Duck, Minced Ginger and Scallions
- 黑松露鮮蝦水餃麵 \$101
Fresh Shrimp & Truffle Dumplings with Noodles in Broth
-  煎蛋免治牛肉飯 \$92
Minced Beef on Rice with a Fried Egg
-  雜菜炒麵、飯或河粉 \$85
Fried Rice, Noodles or Ho Fan with Vegetables

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海鮮、海味 Fish & Seafood

- 乾炒蛋絲蝦米粉絲 \$91
Fried Vermicelli with Egg and Dried Shrimp
- 魚香海參豆腐煲 \$129
Braised Sea Cucumber with Tofu and Salted Fish in Clay Pot
-  豉汁西蘭花斑片煲 \$150
Garoupa and Broccoli Ragout with Bean Sauce in Clay Pot
-  椒鹽鮮魷  \$137
Deep-fried Squid with Spicy Salt
- 豉汁蒸三文魚玉子豆腐 \$120
Steamed Salmon and Silken Tofu with Fermented Bean Sauce
-  四川蝦仁  \$171
Sautéed Prawns with Sichuan Chili Sauce

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家禽 Poultry

火鴨崧生菜包 Minced Duck in Lettuce Wrap	\$92
椰汁香芋油鴨煲 Stewed Duck with Taro and Coconut Cream in Clay Pot	\$96
乾煸辣椒雞片  Sautéed Chicken with Dried Chili	\$89
香茅咖喱洋蔥雞煲 Stewed Chicken Fillet with Lemongrass and Curry in Clay Pot	\$91
 乾蔥豆豉雞煲 Stir-fried Skinless Chicken with Shallots and Preserved Beans in Clay Pot	\$92
廚師招牌雞 Chef's Special Chicken	\$341 whole (一隻) \$185 half (半隻)
 脆皮炸子雞 FCC Crispy-fried Chicken	\$341 whole (一隻) \$185 half (半隻)

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肉類 Pork & Beef

照燒汁牛仔骨 Stir-fried Beef Short Ribs with Terayaki Sauce	\$110
 中式洋蔥牛肉 Sliced Beef with Onions and Fragrant Sauce	\$119
 秋葵雜菌炒牛肉 Sautéed Beef with Mushrooms and Okra	\$106
 四川麻婆豆腐  Braised Tofu with Ground Beef in Sichuan Sauce	\$90
 鳳梨咕嚕肉 Sweet & Sour Pork	\$100
 菜遠炒牛肉 Sautéed Sliced Beef with Choy Sum	\$96

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