



午宴菜單  
LUNCH MENU

「志」趣兩小碟

筍尖鮮蝦餅。南乳鵝鶉腿

Langostino Tartare with Green Asparagus  
Crispy Quail Leg with Fermented Bean Curd

花膠雞濃湯

Fish Maw Chicken Soup with 25-years Aged Chenpi

鹹魚菜心苗

Threadfin with Baby Choi Sum

梅菜煎龍蝦(另加 \$ 148)

Lobster with Fermented Vegetables (add \$148)

蜜椒煎黑豚

Black Pepper glazed Iberico Pork Pluma

鮑魚荷葉飯(另加\$148)

Glutinous Rice Risotto with Abalone  
and Aged Comté Cheese (add \$148)

冰花銀耳露

Double boiled Snow Fungus with  
Water Chestnuts and Yoghurt Sorbet

每位\$388 per person

侍酒師推介 Sommelier Selection

Alcoholic Selection \$128 per glass

Non Alcoholic Selection \$108 per glass

BELU filtered hot, still, or sparkling water is served at \$38 per person.  
Menu items are subject to change based on availability.  
Please inform us of any food allergy prior to ordering.  
Price is subject to 10% service charge.