










文華午市套餐 Classic Set Lunch Menu

筍尖鮮蝦餃  、醬皇如意餃  、蟹粉天鵝酥 

Har gau, shrimp, bamboo shoot
Elm fungus dumpling, X.O. sauce
Crab meat and crab roe swan puff

足料老火湯
Selection of nourishing boiled soup

拍蒜涼瓜南非鮮鮑魚滑雞煲   
Braised fresh South African abalone casserole, chicken, bitter melon, crushed garlic

魚湯蟹粉餃子   
Crab meat and crab roe dumpling, fish broth

桂花桃膠薑茶湯丸
Ginger tea, peach resin, osmanthus, sesame dumplings


美點雙輝
Chinese petits fours

每位港幣 768 元
HKD 768 per person

不含奶類製品

 Dairy Free

不含麩質

 Gluten Free

不含堅果

 Nut Free

清真

 Halal

非籠養雞蛋

 Cage Free Egg

海鮮均採用可持續海鮮及擁有 MSC 認證

**Seafood is MSC certified and sustainably sourced.

 Vegetarian

素食

 Healthy

健康

 Organic

有機

 Vegan

全素食

 Lactose Free

不含乳糖

如閣下對任何食物有敏感或要求，請於點單時告知您的服務員

If you have any concerns regarding food allergies, please inform your server before ordering

價格以港幣計算，另加一服務費。

Prices are in Hong Kong dollars and subject to 10% service charge.



行政商務午市套餐 Executive Business Set Lunch Menu

玫瑰豉油雞 🍗 🍷、蔥油海蜇頭、黑魚籽金磚豆腐
Soya sauce chicken
Marinated jellyfish head, spring onion oil
Deep-fried bean curd, caviar

冬蟲夏草大棗竹笙燉海螺 🍲 🍷 🍷
Double-boiled whelk soup, bamboo pith, red date, cordyceps

**翡翠蟹粉油泡斑件 🍲 🍷 🍷
Wok-fried grouper fillet, crab meat and crab roe, garden greens

櫻花蝦金腿海鮮炒飯 🍲 🍷 🍷
Fried rice, seafood, Kam Wah ham, dried Sakura shrimp

雲裳無花果甘露 🍷
Chilled fig cream, seaweed sago

美點雙輝
Chinese petits fours

每位港幣 878 元
HKD 878 per person

不含奶類製品
🍗 Dairy Free
素食
🌿 Vegetarian

不含麩質
🍷 Gluten Free
健康
🍷 Healthy

不含堅果
🍷 Nut Free
有機
🍷 Organic

清真
🍷 Halal
全純食
🍷 Vegan

非籠養雞蛋
🍷 Cage Free Egg
不含乳糖
🍷 Lactose Free

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Seasonal Special Lunch Menu

玫瑰豉油雞 🍗 🍶、筍尖鮮蝦餃 🥟 🍗、鵝油鮑魚荔芋盞 🍷

Marinated chicken, soya sauce
Har gau, shrimp, bamboo shoot
Taro puff, abalone, goose oil

冬蟲夏草海螺科甲瓜湯 🍲 🍶

Double-boiled cordyceps, sea conch, winter melon soup

**鮮花椒頭抽蒸斑件

Steamed fillet of grouper, fresh Sichuan peppercorn, premium soya sauce
或 or

海鹽鮮百合煎 M9 和牛粒 🍷 🍗 🍶

Pan-fried Australian M9 wagyu, fresh lily bulb, sea salt
(Supplement charge of HKD300 附加費)

西班牙黑豚叉燒辦麵 🍲 🍶

Tossed noodles, barbecued Iberian pork loin

雲裳無花果甘露 🍷

Chilled fig cream, seaweed sago

美點雙輝

Chinese petits fours

每位港幣 1,288 元

HKD1,288 per person

不含奶類製品
🍗 Dairy Free

不含麩質
🍷 Gluten Free

不含堅果
🥟 Nut Free

清真
🍷 Halal

非籠養雞蛋
🍗 Cage Free Egg

素食
🍷 Vegetarian

健康
🍷 Healthy

有機
🍷 Organic

全純食
🍷 Vegan

不含乳糖
🍷 Lactose Free

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