







Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce | 118





	(* 24+1-1-54			
	ppetisers 前菜小吃		Meat 肉類	
	raised & Grilled Beef Ribs, Pickled Radish, Sesame Sauce	35	Australian Wagyu Rib-Eye Beef, Asparagus, Spicy Bean Sauc	e 92
	ow Roasted Ibérico Pork Rack of Ribs	22	Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	40
	zechuan Crispy Chicken, Red Chilli alt & Pepper Squid, Cashew Nut, Papaya Salad	28 26	Stir-Fried Lamb Cutlets, Chilli Mint Sauce	48
	rispy King Prawns, Spicy Almonds	28	Chilean Wagyu Rib-Eye Beef, Black Pepper Sauce	92
	eking-Style Crispy Bean Curd Puff PB	21	Sweet & Sour Organic Pork Loin, Caramelised Pineapple	28
	erved with Pancakes, Cucumber, Spring Onion & Soya Bean Sau		Sweet & Sour Chicken, Caramelised Pineapple	28
Cı	rispy Mock Chicken, Soya Floss, Bell Peppers PB	24	Crispy Satay Chicken, Spicy Peanut Tamarind Sauce	33
			Szechuan Kung Pao Corn-Fed Chicken	26
D	im Sum 點心		Cantonese Roast Duck, Champagne, Orange Sauce	49
Chef's Selection of Dim Sum 26 Har Gau, Lobster Shumai, Atlantic Sea Scallop & Mui Choi Dumpling, Seasonal Black Truffle Dumpling V			Fish & Seafood 魚&海鮮	
C	hef's Selection of Vegetarian Dim Sum <sup>V</sup>	26	Steamed Sea Bass, Spring Onion, Crispy Ginger, Soya Sauce	46
	easonal Black Truffle Dumpling, Morel Mushroom Dumpling,		Grilled Chilean Sea Bass, Soya Bean, Leek, Plum Sauce	46
	rystal Dumpling, Bean Curd Wrap rispy Duck Roll	20	Grilled Black Cod, Artichoke, Shacha Sauce	46
	egetable Spring Roll V	20	Caledonian Obsiblue Prawn, Young Coconut, Okra, Tamarin	d 42
	zechuan Vegetable Dumpling PB	18	Spicy Braised Supreme Seafood	53
	delian regetable Bamping	10	Sea Bass, Atlantic Sea Scallop, Indian Ocean King Prawn, Octop	18
В	8O 包點			
W	agyu Beef Bamboo Charcoal Bao	18	Noodles and Rice 米飯&麵食	
Pa	an-Fried Seasonal Black Truffle Bao <sup>v</sup>	20	Stir-Fried Spicy Noodles, Corn-Fed Chicken	32
Ib	erico Pork Char Siu Bao	10	Stir-Fried Vegetable Noodles PB	32
St	weet Custard Bao <sup>v</sup>	10	Glass Vermicelli Noodles, Morel Mushrooms PB	28
			Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn, Edaman	ne 33
8	oup 湯		Potted Rice with Seasonal Black Truffle PB   Allow 25 minute	s 50
Н	ot & Sour Chicken Soup	18	Vegetable Fried Rice <sup>v</sup>	20
Bl	ue Swimmer Crab Sweetcorn Soup	22	Egg Fried Rice <sup>V</sup>	17
Ve	egetarian Hot & Sour Soup PB	12	Steamed Jasmine Rice PB	7
Ve	egetarian Sweetcorn Soup PB	12		
			Tofu and Vegetables 豆腐&蔬菜	
Salad 沙拉			Szechuan Mapo Tofu, Sweet Potato, Edamame, Soya PB	29
Oriental Salad PB		26	Tofu, Aubergine, Eryngii, Sugar Snap, Black Bean Sauce PB	26
Di	aikon, Pomelo, Pickled Papaya, Beetroot, Plum Dressing		Hakka Paneer, Vegetables, Seasonal Peppers <sup>v</sup>	30
F			Kailan, Chayote, Macadamia Nut, Garlic Sauce, Seaweed PB	32
	DESSERT		Stir-Fried Lotus Root, Goji Berries, Ginger Sauce PB	28
	5 Spice Apple Puff & Jasmine Custard 12	2	Braised Bean Curd, Boletus, Mushroom, Fu Yee Sauce PB	32
	Pear & Passion Fruit Gâteau 12			
		-	Pak Choi with Ginger Sauce <sup>V</sup>	27

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Pak Choi with Garlic Sauce <sup>v</sup>