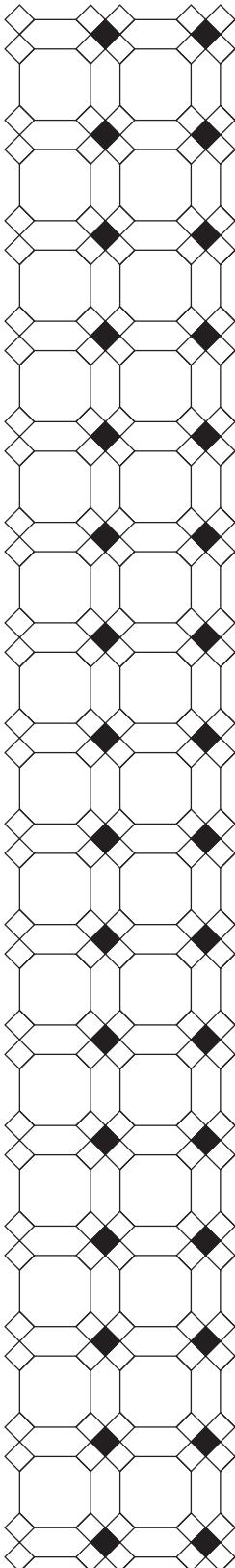




尚 萃 軒  
ONE DUCK LANE

「尚萃軒」是一間現代中菜食府，以京式明爐烤鴨、經典中菜、時令頂級海鮮及點心為核心特色。餐廳秉承傳統烹飪精髓，嚴選優質食材，以精湛技藝呈現經典美饌。優雅閒適的用餐環境，無論是日常便餐、家庭聚會或重要慶典皆為理想之選。

One Duck Lane is a modern Chinese restaurant that spotlights Peking Duck, Chinese culinary classics, premium seasonal seafood dishes, and dim sum as its key culinary signatures. Authentic flavours are celebrated through expertly crafted dishes rooted in tradition, exceptional ingredients, and refined techniques. The relaxed yet elegant setting makes it an ideal destination for casual meals, family gatherings, and special occasions.



京式明爐烤鴨  
Signature Roasted Peking Duck



圖片只供參考 Photo is for reference only

烤鴨  
PEKING DUCK

京式明爐烤鴨  
Signature Roasted Peking Duck  
(需時 75 分鐘 preparation time: 75 minutes)

半隻 \$448 / 每隻 \$888  
Half Whole

一食  
First Course

片鴨胸皮，胸肉，腿肉，青瓜，京蔥，蒜蓉醬，甜麵醬，薄餅  
Duck Skin, Breast Meat, Leg Meat, Cucumber, Leek, Garlic Paste, Soy Bean Paste, Pancake

另配黑松露鴨肝醬  
Add Foie Gras Parfait, Truffle Sauce +\$48

二食 (只限全隻 Limited to whole duck only)  
Second Course

另配鴨湯泡飯  
鴨肉粒 本菇 脆米 海參 竹笙  
Poached Rice in Supreme Duck Soup  
Diced Duck Meat, Shimeji Mushroom, Crispy Rice, Sea Cucumber, Bamboo Pith +\$188

烤鴨的起源據信可追溯至五世紀，並在十三世紀被列入元代宮廷御膳而聲名鵲起。這道標誌性皇家佳餚隨明朝遷都在十五世紀由南京傳入北京，現代北京烤鴨的雛形正是在此期間逐漸形成。其後清朝發展出「掛爐」技藝，乾隆皇帝（曾於兩週內八度品嚐）與慈禧太后等統治者皆對其青睞有加。

歷經數代廚匠精心淬鍊，這道跨越數百年而不衰的饗宴經典，如今由尚萃軒重新匠心演繹，獻上這道璀璨瑰寶。

Roasted Duck is believed to have originated as early as the 5th century, but gained prominence in the 13th century when it was listed among the imperial recipes of the Yuan Dynasty. This signature royal dish was eventually brought from Nanjing to Beijing in the 15th century when the Ming Dynasty moved its capital, and it is here that modern version of Roasted Peking Duck began to take shape. The “hanging oven” technique was subsequently developed during the Qing Dynasty, where the dish was a favourite of rulers like Emperor Qianlong (who once ate it eight times within two weeks) and Empress Dowager Cixi.

Perfected by generations of chefs, with an enduring popularity that has spanned hundreds of years, we are proud to present our take on a true culinary icon.

尚萃軒招牌菜  
Signature Dish

經典北方菜  
Northern Chinese Classic

設有10% 服務費及1% 附加費支援零碳足食(亞洲)持續對抗全球暖化，服務費及附加費以原價計算。  
All prices are subject to a 10% service charge and 1% surcharge to restore with Zero Footprint Asia,  
funding food-related climate solutions, based on the original price.

星斑金魚餃  
Steamed Garoupa Dumpling



圖片只供參考 Photo is for reference only

點心精選  
DIM SUM

星斑金魚餃

Steamed Garoupa Dumpling, Steamed Egg White

每位  
per person

\$68

鮑魚雞粒酥

Deep Fried Diced Abalone and Chicken Puff

每位  
per person

\$88

筍尖鮮蝦餃

Steamed Shrimp and Bamboo Shoot Dumpling (Har Gow)

\$88

甫魚蟹籽燒賣

Steamed Pork and Shrimp Dumpling, Crab Roe (Siu Maai)

\$78

XO醬帶子菜苗餃

Steamed Scallop and Vegetable Dumpling, XO Sauce

\$88

陳皮鮮竹牛肉餃

Steamed Beef Dumpling, Dried Tangerine Peel, Bean Curd Sheet

\$78

香煎三鮮窩貼

Pan Fried Pork, Shrimp and Chive Dumpling

\$78

松茸三色上素餃

Steamed Vegetable and Matsutake Mushroom Dumpling

\$68

三絲脆春卷

Deep Fried Crispy Spring Roll

\$58

鱈魚山葵蝦卷

Deep Fried Cod, Shrimp and Wasabi Spring Roll

\$88

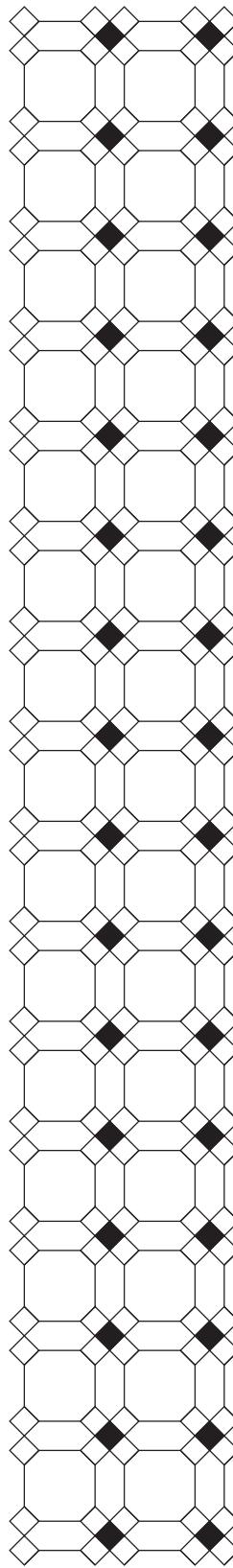
尚萃軒招牌菜  
Signature Dish

經典北方菜  
Northern Chinese Classic

素菜  
Vegetarian

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點心精選  
DIM SUM

蟹肉灌湯餃  
Steamed Crab and Chicken Dumpling, Fish Maw, Superior Broth

每位  
per person  
\$118

灌湯小籠包  
Steamed Shanghainese Pork Dumpling (Xiao Long Bao)

\$88

櫻花蝦韭菜盒子  
Pan Fried Chinese Pancake, Sakura Shrimp, Chive

\$78

海味四寶雞扎  
Steamed Bean Curd Sheet Roll, Sliced Chicken,  
Sea Cucumber, Fish Maw, Black Mushroom

每件  
per piece  
\$48

雪山竹炭焗叉燒包  
Baked Honey Barbecued Pork Bun, Bamboo Charcoal Crust

\$78

鮮蝦腐皮卷  
Pan Fried Bean Curd Roll, Shrimp

\$78

黑椒和牛酥  
Deep Fried Black Pepper Wagyu Beef Puff

\$88

瑤柱臘味蘿蔔糕  
Turnip Cake, Diced Preserved Meat, Conpoy

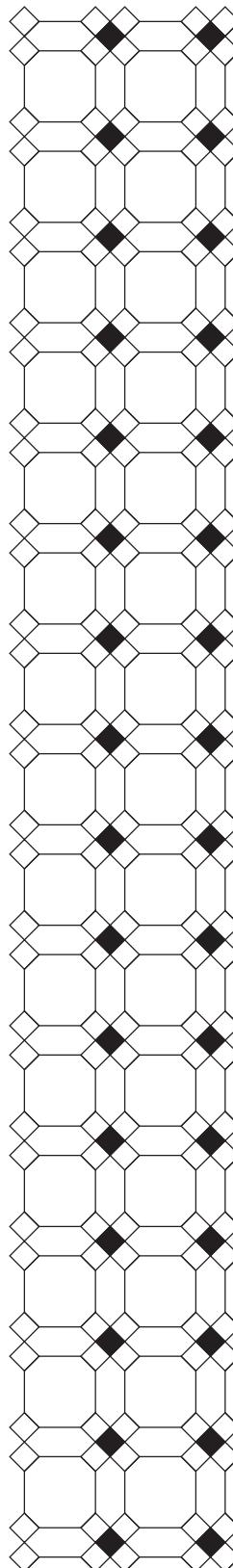
\$78

鮑魚珍珠雞  
Steamed Glutinous Rice Wrapped in Lotus Leaf, Diced Abalone, Conpoy,  
Chinese Sausage, Chicken, Black Mushroom

\$78

尚萃軒招牌菜  
Signature Dish      經典北方菜  
Northern Chinese Classic

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蟹肉灌湯餃  
Steamed Crab and Chicken Dumpling



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脆皮星斑腸粉  
Crispy Rice Flour Roll with Garoupa and Shrimp



圖片只供參考 Photo is for reference only

點心精選  
DIM SUM

脆皮星斑腸粉  
Crispy Rice Flour Roll, Garoupa, Shrimp

\$138

鮮蝦仁腸粉  
Steamed Rice Flour Roll, Shrimp, Chive

\$98

香茜叉燒腸粉  
Steamed Rice Flour Roll, Barbecued Pork, Coriander

\$88

香蔥本菇牛肋肉腸粉  
Steamed Rice Flour Roll, Braised Beef, Shimeji Mushroom

\$98

牛肝菌翡翠素珍腸粉  
Steamed Rice Flour Roll, Porcini Mushroom, Zucchini

\$88

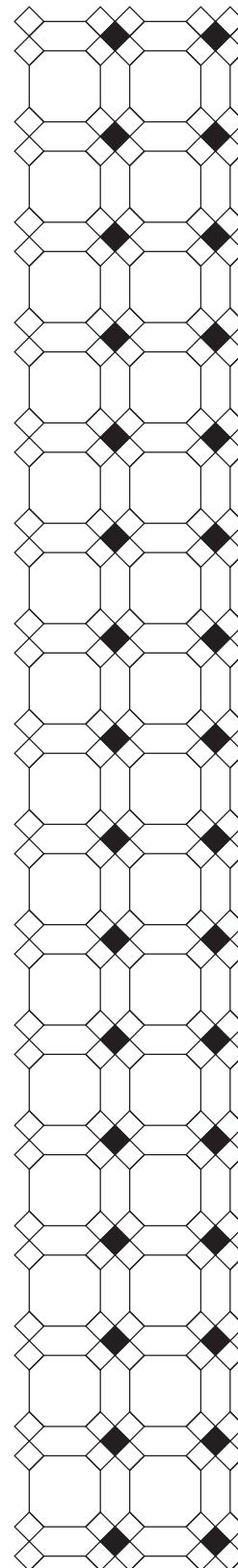
XO醬煎腸粉  
Wok Fried Rice Flour Roll, XO Sauce

\$78

尚萃軒招牌菜  
Signature Dish

素菜  
Vegetarian

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明 爐 燒 味  
BARBECUED MEAT

燒 味 拼 盤

蜜 汁 叉 燒 皇 , 冰 燒 三 層 肉 , 陳 醋 脆 海 茄

Barbecued Meat Platter -

Honey Glazed Barbecued Pork

Roasted Crispy Pork Belly

Chilled Jellyfish, Black Vinegar

\$288

蜜 汁 叉 燒 皇

Honey Glazed Barbecued Pork

\$288

冰 燒 三 層 肉

Roasted Crispy Pork Belly

\$248

富 貴 鹽 香 雞

Poached Chicken, Chinese Spice

半 隻 \$268 / 每 隻 \$528

Half

Whole

脆 皮 妙 齡 鴿

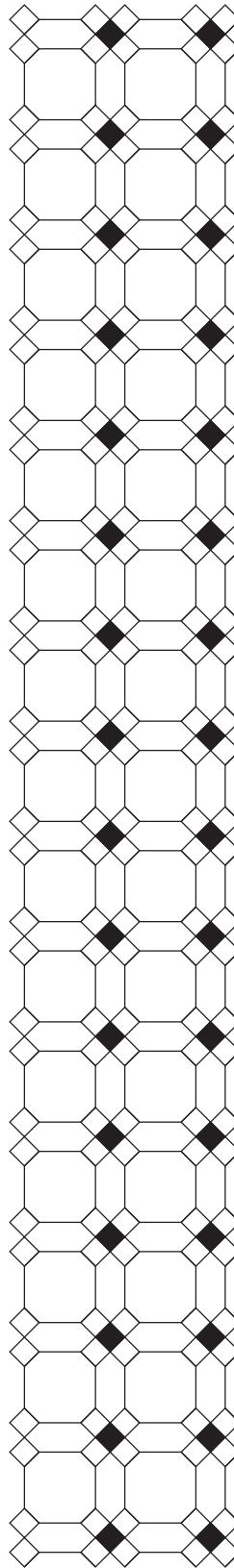
Deep Fried Crispy Pigeon

\$98

 尚萃軒招牌菜  
Signature Dish

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蜜汁叉燒皇  
Honey Glazed Barbecued Pork



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擔 擔 鴛 鴦 雞  
Chilled Sliced "Yin Yang" Chicken



圖片只供參考 Photo is for reference only

頭盤  
APPETISER

魚子醬花雕冰鎮鮮鮑魚  
Chilled Drunken Abalone, Beluga Caviar

每份 \$108  
per piece

擔擔鴛鴦雞  
Chilled Sliced "Yin Yang" Chicken, Spicy Sichuan Peanut Sauce

\$138

鮮沙薑脆皮豬手  
Chilled Crispy Pork Knuckle, Fresh Sand Ginger, Garlic

\$138

涼拌蘋果醋貴妃耳  
Chilled Coral Fungus, Apple Cider Vinegar

\$118

陳醋脆海蜇  
Chilled Jellyfish, Black Vinegar

\$118

麻辣鴨舌  
Marinated Duck Tongue, Spicy Sichuan Sauce

\$118

七味脆金磚  
Deep Fried Crispy Tofu, Togarashi, Dried Shrimp

\$88

醋溜土豆絲  
Sautéed Shredded Potato, Black Vinegar

\$78

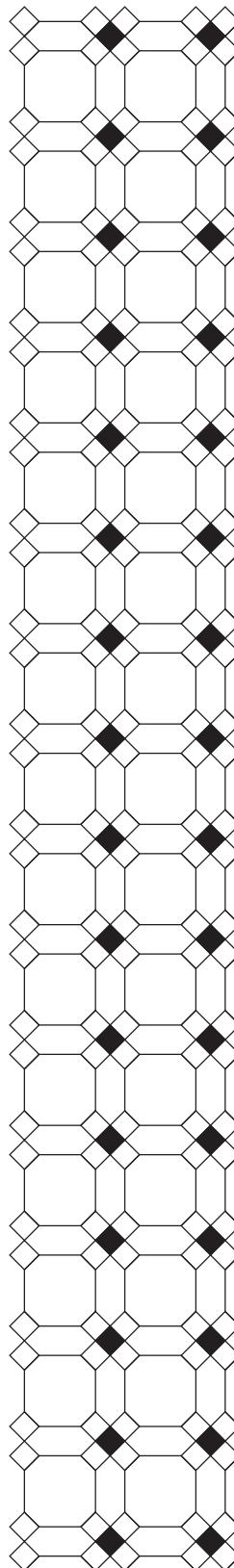
尚萃軒招牌菜  
Signature Dish

經典北方菜  
Northern Chinese Classic

素菜  
Vegetarian

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燉 湯 湯 羹  
SOUP

陳皮菜膽燉白肺湯  
Double Boiled Pork Lung Soup, Dried Tangerine Peel, Chinese Cabbage

每 位  
per person \$148

另配花膠  
Add Fish Maw

+\$100

花膠椰皇雪蓮子燉鮮螺頭  
Double Boiled Chicken Soup in Whole Coconut, Fish Maw, Sea Conch, Honey Locust Seed  
(需時約 30 分鐘 preparation time: 30 minutes )

每 位  
per person \$288

原鼎花膠松茸淮山杞子燉竹絲雞湯 (4 位用)  
Double Boiled Silky Chicken Soup, Fish Maw, Matsutake Mushroom, Chinese Yam, Goji Berry (serves 4 persons)

\$988

花膠帶子酸辣羹  
Hot and Sour Soup, Shredded Fish Maw, Scallop

每 位  
per person \$138

花膠瑤柱鴨絲羹  
Braised Duck Soup, Shredded Fish Maw, Conpoy

每 位  
per person \$118

順德拆魚羹  
Shunde Style Braised Shredded Mandarin Fish Soup

每 位  
per person \$148

勝瓜木耳上素羹  
Vegetarian Soup, Sponge Gourd, Black Fungus

每 位  
per person \$78

老火靚湯  
Soup of the Day

每 位  
per person \$88

 尚萃軒招牌菜  
Signature Dish  素菜  
Vegetarian

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花膠椰皇雪蓮子燉鮮螺頭  
Double Boiled Chicken Soup in Whole Coconut



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蠔皇乾鮑魚  
Dried Abalone with Supreme Oyster Sauce



圖片只供參考 Photo is for reference only

鮑魚海味  
ABALONE & DRIED SEAFOOD

蠔皇 日本吉品乾鮑魚 (28頭)  
Braised 28-head Dried Japan Abalone, Supreme Oyster Sauce  
(需時約30分鐘 30 minutes waiting time)

每位 \$2780  
per person

蠔皇 南非吉品乾鮑魚 (22頭)  
Braised 22-head Dried South African Abalone, Supreme Oyster Sauce  
(需時約30分鐘 30 minutes waiting time)

每位 \$480  
per person

蠔皇 南非鮑魚 (3頭)  
Braised 3-Head South African Abalone, Supreme Oyster Sauce

每位 \$480  
per person

蠔皇 澳洲鮑魚 (3頭)  
Braised 3-Head Australian Abalone, Supreme Oyster Sauce

每位 \$580  
per person

鮑汁花膠扒  
Braised Supreme Fish Maw, Supreme Abalone Sauce

每位 \$488  
per person

另配關西遼參  
Add Kansai Sea Cucumber

+\$168

另配鵝掌  
Add Goose Web

+\$48

紅燒官燕  
Braised Supreme Bird's Nest, Superior Broth

每位 \$688  
per person

竹笙釀官燕  
Braised Bird's Nest, Bamboo Pith

每位 \$688  
per person

蟹肉竹笙燴燕窩  
Braised Bird's Nest, Crab Meat, Bamboo Pith

每位 \$328  
per person

花膠天白菇鵝掌煲 (各四件)  
Braised Fish Maw in Casserole, Goose Web, Black Mushroom (4 pieces)

\$988

一品京蔥乾燒黃玉參  
Braised Sea Cucumber, Scallion

\$428

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Asia, funding food-related climate solutions, based on the original price.

海 鮮  
SEAFOOD

生猛西澳龍蝦 (約 450-480克 )  
Live Western Australian Lobster (approximately 450 - 480g)

自 選 烹 法 :

Choice of preparation method:

上 湯 炒

Wok Fried, Superior Broth

金 銀 蒜 粉 絲 蒸

Steamed, Garlic, Vermicelli

三 葱 炒

Wok Fried, Spring Onion, Shallot, Onion

避 風 塘 椒 鹽

Wok Fried, Fried Garlic, Chilli

每 隻 \$688  
per piece

芝 士 焗 醬 鮮 蟹 蓋  
Baked Stuffed Crab Shell, Fresh Crab Meat, Cheese  
(需 時 約 20 分 鐘 preparation time: 20 minutes )

每 位 \$208  
per person

芝 士 焗 蟹 肉 珍 菌 牛 油 果  
Baked Avocado and Crab Meat, Assorted Mushrooms, Cheese

每 位 \$108  
per person

鴨 肝 香 煎 帶 子 窩 巴 (四 件 )  
Pan Fried Scallop, Duck Foie Gras, Crispy Rice (4 pieces)

\$268

X O 醬 榆 耳 百 合 炒 帶 子  
Sautéed Scallop, Yu Er Mushroom, Lily Bulb, XO Sauce

\$368

甜 合 桃 油 泡 蝦 球  
Wok Fried Prawn, Caramelised Walnut

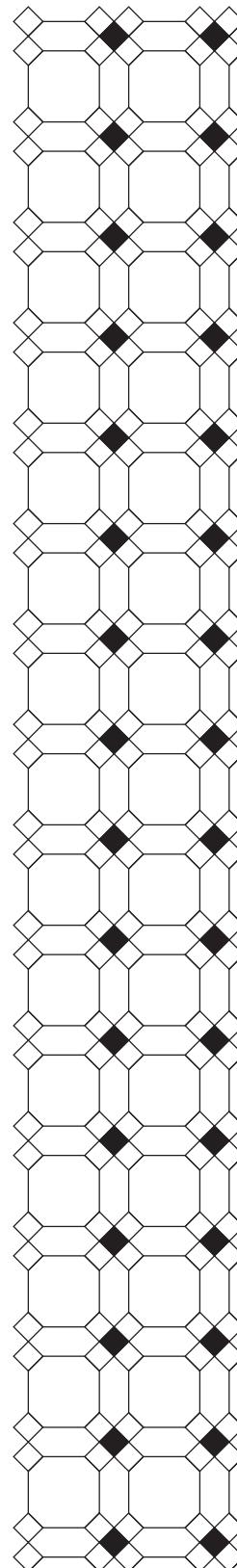
\$298

宮 保 明 蝦 球  
Kung Pao Prawn, Cashew Nut, Dried Chilli, Scallion

\$298

尚萃軒招牌菜  
Signature Dish

設有 10% 服務費及 1% 附加費支援零碳足食 (亞洲) 持續對抗全球暖化，服務費及附加費以原價計算。  
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西澳龍蝦  
Western Australian Lobster



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藤椒蒸東星斑  
Steamed Leopard Garoupa



圖片只供參考 Photo is for reference only

魚類  
FISH

藤椒蒸東星斑  
Steamed Leopard Garoupa, Rattan Pepper

每兩計  
per tael  
\$70

清蒸紅瓜子斑  
Steamed Tomato Red Garoupa

每兩計  
per tael  
\$90

油泡星斑球  
Wok Fried Garoupa Fillet, Seasonal Vegetable

\$788

老菜脯香蔥陳皮蒸老虎斑腩  
Steamed Tiger Garoupa Fillet, Shredded Aged Preserved Turnip, Spring Onion, Dried Tangerine Peel

\$688

蔥燒銀鱈魚  
Sautéed Silver Cod Fillet, Spring Onion, Soy Sauce

\$488

醬爆銀鱈魚  
Deep Fried Silver Cod Fillet, Hot and Sour Sauce

\$438

薑蔥紅燒黃魚  
Braised Yellow Croaker, Garlic, Ginger, Spring Onion

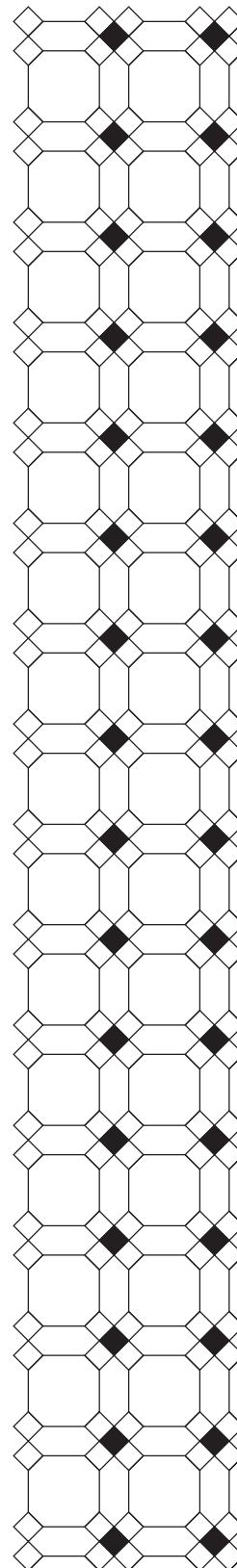
\$398

尚萃軒招牌菜  
Signature Dish

經典北方菜  
Northern Chinese Classic

素菜  
Vegetarian

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家禽 肉類  
POULTRY & MEAT

草原孜然手抓羊架 (四件)  
Wok Fried Cumin Lamb Rack (4 pieces)

京蔥炒蒙古羊仔柳  
Wok Fried Mongolian Lamb Fillet, Scallion

京味蘭遠炒黑豚肉  
Sautéed Sliced Pork Belly, Kale, Black Bean Sauce

麻辣泡子雞  
Spicy Dry Fried Chicken, Chilli

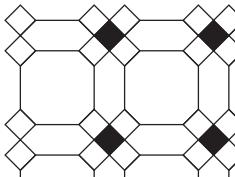
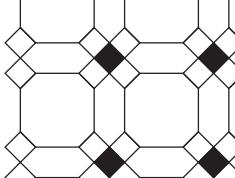
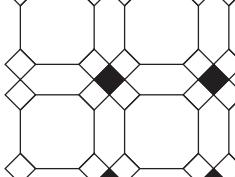
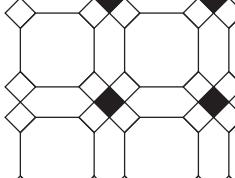
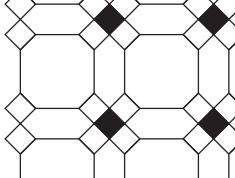
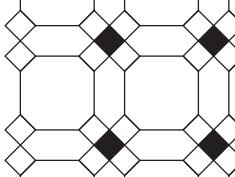
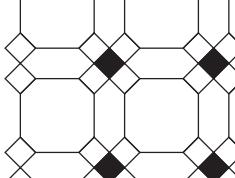
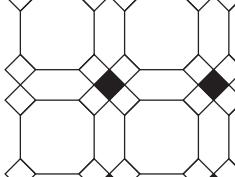
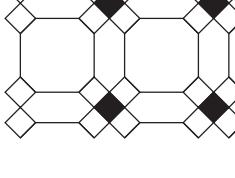
瓦鑄花雕雞  
Braised Chicken in Casserole, Hua Diao Wine

尚萃脆皮雞  
Signature Deep Fried Crispy Chicken

黑虎掌菌慢煮牛肋肉  
Slow Cooked Beef Short Rib, Wild Mushroom

清湯牛筋蝴蝶腩  
Braised Beef Brisket and Tendon, Superior Broth

鳳梨咕嚕肉  
Sweet and Sour Pork, Pineapple, Bell Pepper

		\$288	
		\$288	
		\$268	
		\$268	
	半隻 \$288 / 每隻 \$558 Half Whole		
	半隻 \$268 / 每隻 \$528 Half Whole		
		\$388	
		\$428	
		\$268	

 尚萃軒招牌菜  
Signature Dish

 經典北方菜  
Northern Chinese Classic

設有 10% 服務費及 1% 附加費支援零碳足食 (亞洲) 持續對抗全球暖化，服務費及附加費以原價計算。  
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funding food-related climate solutions, based on the original price.

草原孜然手抓羊架  
Wok Fried Cumin Lamb Rack



圖片只供參考 Photo is for reference only

魚湯梳乎厘魚腐瑤柱雜菜煲  
Poached Assorted Vegetables and Fish Curd



圖片只供參考 Photo is for reference only

蔬菜豆腐菌類  
VEGETABLE & TOFU

魚湯梳乎厘魚腐瑤柱雜菜煲  
Poached Assorted Vegetables, Fish Curd, Conpoy, Fish Broth

\$218

鮮淮山野菌泡菠菜苗  
Poached Baby Spinach, Chinese Yam, Mushroom

\$208

羊肚菌炆豆腐  
Braised Tofu, Morel Mushroom

\$218

菜遠三菇六耳  
Braised Assorted Mushrooms, Assorted Vegetables

\$208

欖菜肉燥干煸四季豆  
Wok Fried String Bean, Minced Pork, Preserved Olive Leaf

\$198

皇菇青翠玲瓏 - 皇菇 白木耳 鮮百合 露筍 彩椒 腰果  
Wok Fried Wild Mushroom, White Fungus, Lily Bulb, Asparagus, Bell Pepper, Cashew Nut

\$198

蟹肉扒鮮露筍  
Braised Asparagus, Crab Meat

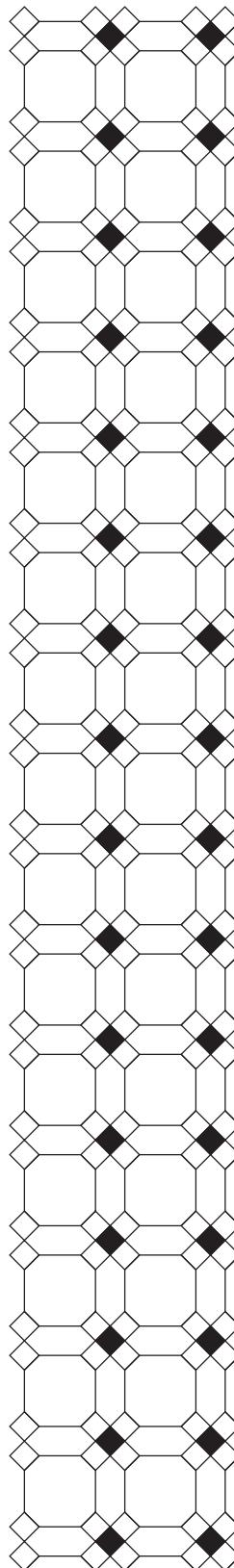
\$288

油渣拍蒜菜心苗  
Sautéed Choy Sum, Garlic, Pork Lard Crackling

\$168

 尚萃軒招牌菜  
Signature Dish     經典北方菜  
Northern Chinese Classic     素菜  
Vegetarian

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粉 麵 飯  
NOODLE & RICE

紅 蟻 米 香  
Crab Fried Rice, Crab Roe, Conpoy, Chicken, Duck, Mushroom

每 位  
per person

\$168

地 道 炸 醬 麵  
Yang Chun Noodle, Spicy Minced Pork

\$188

桂 花 金 瑤 柱 蟹 肉 炒 米 粉  
Fried Vermicelli, Crab Meat, Crispy Conpoy, Egg

\$268

雪 菜 烤 鴨 絲 炆 雞 脆 米  
Braised Vermicelli, Rice Noodle, Shredded Roasted Duck, Preserved Vegetable

\$228

鴨 湯 泡 飯  
Poached Rice in Supreme Duck Soup, Diced Duck Meat, Shimeji Mushroom, Crispy Rice, Sea Cucumber, Bamboo Pith

\$268

尚 萃 招 牌 炒 飯  
Signature Fried Rice, Diced Lobster, Scallop, Crab Meat, Vegetable, Spring Onion

\$288

生 炒 腴 味 糯 米 飯  
Stir Fried Glutinous Rice, Chinese Preserved Meat, Dried Shrimp

\$248

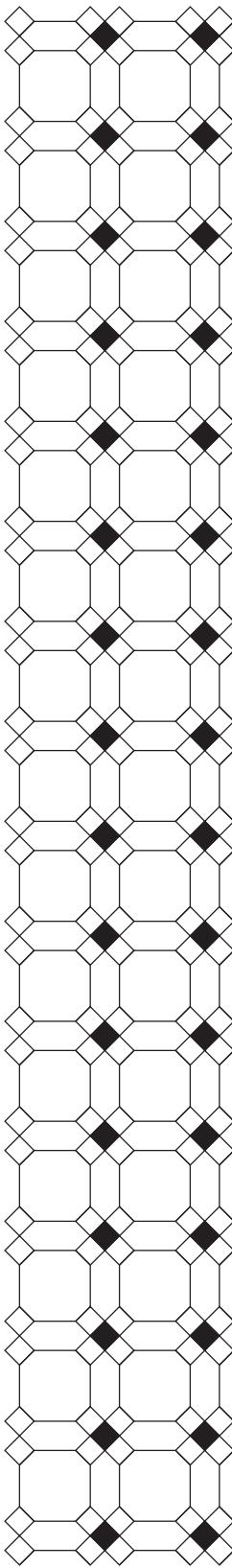
油 雞 檳 菌 燒 脖 粒 炒 飯  
Fried Rice, Roasted Pork Belly, Spicy Wild Mushroom Sauce

\$248

尚 萃 軒 招 牌 菜  
Signature Dish

經 典 北 方 菜  
Northern Chinese Classic

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紅蟳米香  
Crab Fried Rice



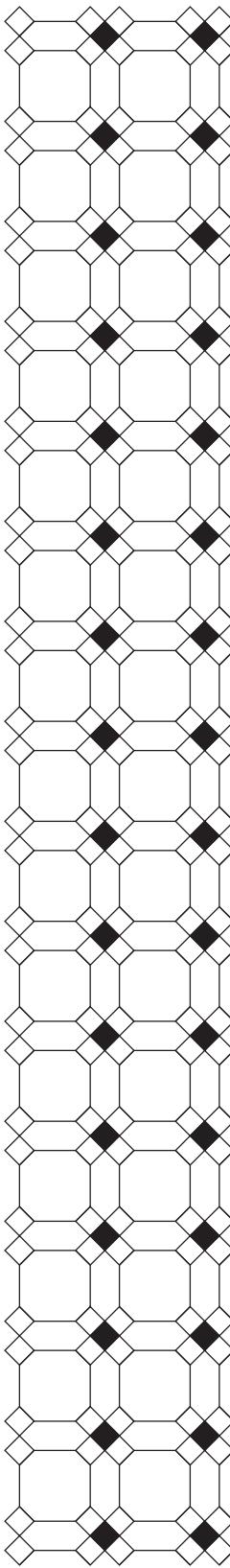
圖片只供參考 Photo is for reference only

鮮芒果布甸  
Chilled Mango Pudding



圖片只供參考 Photo is for reference only

甜品  
DESSERT



尚萃軒甜品薈萃 (4位用)

手工芝麻卷，酥皮鴨蛋撻，榛子朱古力煎堆仔  
紅莓焙茶餅，桂花藍莓糕，焗蘋果蓉西米布甸  
One Duck Lane Dessert Platter (serves 4 persons) -  
Housemade Sesame Roll, Toasted Sesame Seed  
Freshly Baked Flaky Crust Duck Egg Tart  
Fried Glutinous Rice Balls, Chocolate Hazelnut Filling  
Raspberry Hojicha Sable  
Osmanthus Blueberry Pudding  
Baked Apple, Sago and Custard Pudding

\$368

冰花燉官燕 可選配椰汁或杏汁

Double Boiled Supreme Bird's Nest, Rock Sugar  
(Served with a choice of Coconut Milk or Almond Milk)

\$588

鮮芒果布甸

Chilled Mango Pudding, Fresh Mango, Mango Jelly

\$68

開心果露

Sweetened Pistachio Cream

\$68

蛋白杏仁茶

Almond Soup, Egg White

\$68

十年陳皮蓮子紅豆沙

Red Bean Sweet Soup, Dried Tangerine Peel, Lotus Seed

\$68

尚萃軒招牌菜  
Signature Dish

素菜  
Vegetarian

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甜品  
DESSERT

 香芒楊枝甘露  
Chilled Mango Cream, Pomelo, Sago

\$68

 草莓果凍  
Chilled Strawberry Pudding, Freeze Dried Strawberry, Strawberry Jelly

\$68

 手工芝麻卷  
Housemade Sesame Roll, Toasted Sesame Seed

\$68

酥皮鴨蛋撻  
Freshly Baked Flaky Crust Duck Egg Tart  
(需時15分鐘 preparation time: 15 minutes)

\$68

 尚萃軒招牌菜  
Signature Dish     素菜  
Vegetarian

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