

## 晚市套餐. 匠心

脆皮燒五花腩肉  
麻辣醬牛脷葛筍  
金桔白玉木耳

竹笙勝瓜龍躉斑片魚湯

蒜蓉粉絲蒸龍蝦  
(每位半隻)

蠔皇花菇原隻鮑魚

安格斯牛舌乾煸蘑菇

蜜餞雲腿扒黃菜膽

北方豬肉餃子

精選糖水及中式美點

中國茗茶

## Set Dinner Menu - Mastercraft

四位用 For Four Persons

\$3,600

Crispy roasted pork belly  
Marinated beef shank, celery lettuce, Sichuan pepper  
Tossed white fungus, kumquat

Sliced garoupa, luffa, bamboo pith soup

Steamed lobster, glass noodles, minced garlic  
(half piece per person)

Braised whole abalone, Chinese mushroom, oyster sauce

Wok-fried Ox tongue, button mushroom, capsicum, garlic

Braised cabbage, glazed Yunnan ham

Poached pork, cabbage, chive dumpling

Chinese sweetened soup and petit fours

Chinese tea

另加傳統北京烤鴨 (一食) (半隻港幣\$568 / 每隻港幣\$868)

Additional order for traditional Peking duck (first course) (HK\$568 per half duck / HK\$868 per whole duck)

如對任何食物或飲料過敏，請於點菜時告知服務員

If you have any food or drink allergies or intolerances, please speak to a member of our associate before placing your order

以上價格均以港幣計算並須附加 10% 服務費

All prices are in Hong Kong Dollars and subject to 10% service charge

選購 JING Tea 需額外收費

Extra charge applies for selecting JING tea

## 晚市套餐. 精選

明爐烤蜜汁叉燒  
老醋紅頭海蜇  
麻醬拌菠菜

## Set Dinner - Signature

Barbecued pork  
Tossed jelly fish, garlic, Chinese vinegar  
Chilled spinach, spicy sesame sauce

四位用 For Four Persons

\$3,200

紅燒蟹肉燕窩羹

Braised bird's nest, crab meat soup

薑油鮑魚炒鮮雞

Wok-fried abalone, chicken, ginger oil

三杯汁秋葵炒安格斯牛肉

Wok-fried Angus beef, okra, soy sauce, Hua Diao

樹子蒸大黃魚

Steamed yellow croaker, tropical plum, garlic

鮮腐竹瑤柱魚湯浸皇帝苗

Simmered crown daisy, conpoy, beancurd sheet, fish broth

鳳城炒飯

Fried rice, shrimp, conpoy, Yunnan ham, spring onion

精選糖水及中式美點

Chinese sweetened soup and petit fours

中國茗茶

Chinese tea

另加傳統北京烤填鴨 (一食) (半隻港幣\$568 / 每隻港幣\$868)

Additional order for traditional Peking duck (first course) (HK\$568 per half duck / HK\$868 per whole duck)

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## 晚市套餐. 經典

麻辣棒棒雞

紫蘇蒜醋帶子牛油果

手拍青瓜

冬茸瑤柱羹

陳年老菜脯蒸老虎斑

鹹蛋黃魚皮蝦球

籠仔糯米蒸腩排

泉水菱角淮山蕃薯木耳煲菜蘿

蔥油鮑魚拌麵

精選糖水及中式美點

中國茗茶

## Set Dinner - Classic

四位用 For Four Persons

\$2,800

Tossed chicken julienne, cucumber, spring onion, fried soy bean, spicy sesame sauce

Marinated scallop, avocado, Chinese basil, garlic, Chinese vinegar

Marinated cucumber, spicy soy sauce

Braised conpoy, winter melon soup

Steamed tiger garoupa, preserved turnip, spring onion

Stir-fried prawns, crispy fish skin, salted egg yolk paste

Steamed pork ribs, glutinous rice

Simmered choy sum, Chinese salsify, sweet potato, fungus, horned water chestnuts, mineral water

Tossed noodle, abalone, spring onion oil

Chinese sweetened soup and petit fours

Chinese tea

另加傳統北京烤填鴨 (一食) (半隻港幣\$568 / 每隻港幣\$868)

Additional order for traditional Peking duck (first course) (HK\$568 per half duck / HK\$868 per whole duck)

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