





另加 3 小時暢飲套餐
Additional 3-hour All-you-can-Drink Package

\$288/person

Free-Flow Badet Clement Fleuraison Sparkling,
Beers, Selected Red & White Wines, Soft Drinks

\$388/person

Free-Flow Champagne Delamotte Brut NV, Selected cocktails,
Beers, Selected Red & White Wines, Soft Drinks

\$688/person

Free-Flow Champagne Delamotte Blanc de Blanc NV,
Selected Signature Cocktails, Beers,
Selected Red & White Wines, Soft Drinks

DIM SUM TASTING MENU

招牌點心套餐

港幣 388 每位
\$388 per person

港幣 768 每位
\$768 two persons

前菜

APPETIZER

鹽漬櫻花日本梅酒凍醉蝦餃

Drunken Shrimp Dumplings with Plum Wine, Pickled Sakura

煎

PAN-FRIED

冬陰公海鮮生煎包

Pan-Seared Bun, Mixed Seafood, Tom Yum Stlye

蒸

STEAMED

自選兩款

Select Any Two

雨前龍井蝦餃

Shrimp Dumpling,
Pork, Dragon Well
Tea

日式醬油漬
三文魚籽燒賣

Siu Mai,
Salmon Roe Japanese Style

高湯小籠包

Xiao Long Bao

海捕鮮蝦餃

Shrimp Dumpling

桃膠甘藍珍菌
素粉菓

Peach Gum,
Purple Cabbage,
Mushroom Dumplings

藤椒香油抄手

Wontons, Pork, Green
Peppercorn, Chilli

炸

DEEP-FRIED

自選一款

Select Any One

慢煮紅酒牛肋酥 配
法式葡萄芥末籽醬

Slow-Cooked Beef Bourguignon Puff,
Moutarde Mout de Raisin

迷你素芋魚

Mini Deep-Fried Mashed Taro

台式三杯雞脆春卷

Taiwanese Three Cups Chicken
Spring Roll

植系肉南乳蓮藕酥

Whole Plant Pork, Fermented Bean
Curd and Lotus Root Puffs

粉麵

NODDLES

薑蔥鮑汁撈粗麵

Stewed Noodles, Spring Onion, Ginger, Ablalone Sauce

燉

DOUBLE BOILED

自選一款

Select Any One

花膠瑤柱灌湯餃(+ \$50)

Soup Dumpling, Fish Maw,
Scallop, Conpoy(+ \$50)

濃香鮮牛湯泡牛肉球

Beef Ball, Supreme Beef Broth

焗

BAKED

鴛鴦檸香叉燒酥

Barbecued Pork Puffs, Mixed Lemons

甜品

DESSERT

自選一款

Select Any One

百香果香橙凍

Passion Fruit, Orange Jelly

像型西瓜糕

Watermelon, Basil Seeds, Matcha
Pudding

貓山王榴槿脆皮泡芙(+ \$20)

Musang King Durian Choux(+ \$20)

楊枝甘露(+ \$40)

Mango Sago, Pomelo(+ \$40)



玉
蘭
YULANIA

每位 港幣 398 兩位起
HK\$ 398 PER PERSON
MINNIMUM ORDER FOR 2

雨前薈萃
Appetiser Deluxe

鴛鴦檸香叉燒酥
Barbecued Pork Puff
Mixed Lemons

雨前龍井蝦餃
Steamed Shrimp Dumpling,
Pork, Dragon Well Tea

脆皮燒腩仔
Roasted Pork
Belly

老火靚湯
Soup of the Day

黑皮雞縱菌炒和牛
Stir-fried Wagyu Beef,
Black Termite Mushroom

薑蔥鮑汁蝦籽撈麵
Stewed Noodles, Shrimp Roe,
Spring Onion, Ginger, Abalone Sauce

廚師精選甜品
Dessert,
Chef's Recommendation



甘 菊

CHRYSANTHEMUM

每位 港幣 598 兩位起
HK\$ 598 PER PERSON
MINIMUM ORDER FOR 2

桂花薈萃 Appetiser Delights

慢煮紅酒牛肋酥 配
法式葡萄芥末籽醬
Slow-Cooked Beef
Bourguignon Puffs,
Moutarde Moût de Raisin

海捕鮮蝦餃
Steamed Shrimp
Dumplings

和昌炭燒叉燒
Woo Cheong
Premium
Barbecued Pork

羊肚菌燉螺頭
Double-boiled Dried Sea Conch Soup,
Yellow Morel

紅燒南非湯鮑
Braised South African Abalone

火石咕嚕肉
Sweet and Sour Pork,
Pineapple, Popping Candy

蟹肉桂花炒米粉
Stir-fried Crabmeat Rice Noodles, Egg

廚師精選甜品
Dessert,
Chef's Recommendation

咖啡 或 茗茶
Coffee Or Tea