

## CLASSIC COCKTAIL

### Penicillin

Scotch Whisky, Islay Whisky,  
Lemon, Honey & Ginger

### Milano Torino

Campari, Sweet Vermouth

### Breakfast Martini

Gin, Cointreau, Lemon,  
Orange marmelade

### Hanky Panky

Gin, Sweet Vermouth,  
Fernet Branca

### Ti Punch

Rhum Agricole, Demerara, Lime

### Paloma tequila

Tequila, Lime,  
Grapefruit Soda

## HOUSE COCKTAIL

### Osmanthus Fizz

Osmanthus Flower, T&T Vodka,  
Pear, Sparkling Wine

### Jasmine

Jasmine, Plantation 3 Stars Rum,  
Plantation Original Dark, Verjus

### Lap Sang Sour

Lap Sang, Siete Misterios Mezcal,  
Pink Guava, Aquafaba

### Chrysanthemum Negroni

Chrysanthemum, Widges Gin,  
Cocchi Americano, Violet, Sauvignon Blanc

### Whisper Oolong

Distilled Oolong, T&T Vodka or  
Widges Gin, Dry Vermouth, Strawberry Gum

### Pu'erh Fashioned

Pu'erh, Salted Tangerine,  
Johnny Walker Black Label Black Bush

## WHITE WINE

Comtes Lafon Macon Milly  
Lamartine, 2019,  
Burgundy, France

## CHAMPAGNE

·Delamotte Brut, NV, France  
(+ \$30)

## RED WINE

·Vincent Girardin Bourgogne Cuvee  
St-Vincent,  
2018, Burgundy, France

## MOCKTAIL

### Oolong Cooler

J. Y. T.

和

和

## 點心下午茶套餐

## DIM SUM TEA SET MENU

港幣 \$268 每位  
\$268 PER PERSON

任選五款點心(不能重覆)  
包含飲品乙杯

Choose 5 of the following items  
Including 1 glass of selected drink

和

和

## 前菜 APPETISER

鹽漬櫻花日本梅酒凍醉蝦餃  
Drunken Shrimp Dumpling, With Plum Win and Pickled Sakura

Ⓢ Ⓟ

## 蒸 STEAMED

雨前龍井蝦餃  
Shrimp Dumpling  
with Dragon Well Tea

Ⓟ Ⓢ

高湯小籠包  
Xiao Long Bao

Ⓟ

日本醬油漬三文魚籽燒賣  
Siu Mai with Salmon Roe,  
Japanese Style

Ⓢ Ⓟ

濃香鮮牛湯泡牛肉球(2粒)  
Beef Ball  
in Supreme Beef Broth

Ⓟ

海捕鮮蝦餃  
Shrimp Dumpling

Ⓢ Ⓟ

古法麵種黑豚肉叉燒包  
Berkshire Pork Char Siu Bao,  
Grandma's Recipe

Ⓟ

## 煎 PAN-SEARED

冬陰功海鮮生煎飽  
Pan-seared Mixed Seafood Bun, Tom Yum Styled

Ⓢ 🌶️

## 焗 BAKED

鴛鴦檸香叉燒酥  
Barbecued Pork Puff with Mixed Lemons

Ⓟ

## 炸 DEEP-FRIED

日本蘿蔔手作千絲酥  
Deep-fried Homemade Daikon Puff

Ⓢ

迷你素芋魚  
Deep-fried Mini Mashed Taro

Ⓢ

台式三杯雞脆春卷  
Taiwanese Three-cup  
Chicken Spring Roll

🌶️

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

👨🍳 廚師推介 Chef's Recommendation    Ⓢ 含甲殼類 Crustaceans    Ⓟ 含豬肉 Pork  
Ⓢ 素食 Vegetarian    🌶️ 香辣 Spicy    Ⓢ 含堅果 Nuts

如有任何特別要求，食物過敏或食物不耐症，請通知餐廳接待員。價格均以港幣計算及另加一服務費  
If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order. Prices are in Hong Kong dollars and are subject to a 10% service charge

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