

精選套餐

Luncheon Menu

湯 <i>Soup</i>	(粵) 粟米甘筍瘦肉湯 	(119 kcal)
南北點心 <i>Dim Sum</i>	(粵) 榆耳上素脆薄餅 	(23 kcal)
	(京) 松露醬小籠包	(79 kcal)
燒臘 <i>Barbecued</i>	(粵) 東江鹽水雞	(156 kcal)
熱菜 <i>Hot dishes</i>	(請選擇三款菜式) (Please select any 3 dishes)	
	(閩) 紅糟福花爆豚肉 	(103 kcal)
	(川) 魚香蝦球 	(100 kcal)
	(粵) 豉汁帶子蒸豆腐	(88 kcal)
	(粵) 奶油雙寶蔬 	(55 kcal)
	(學) 學員創意菜式 - “脆皮素肉糰”	(132 kcal)
麵 <i>Noodle</i>	(滬) (1) 酸辣湯拌麵 	(215 kcal)
	(京) (2) 紅蓮燉桃膠 	(99 kcal)

Lunch menu \$160 per person

Tea charge \$10 per person

(1) & (2) 食物份量可因應要求加多或酌量減少 (1) & (2) Portion size can be refilled or reduced on request



: The dish has less fat or oil, salt and sugar



: The dish has more fruit and/or vegetable



: The dish contains chilli and is spicy



Member of VTC Group
VTC 繼續成長

22 Winter lunch menu C

散點菜式

A La Carte Menu

Welcome to supplement your set menu with any of the following dishes.

			HK\$
湯 <i>Soup</i>	(粵)	雞茸燴燕窩  (需預定) Braised bird's nest soup with chicken purée (Advance order is required)	(88 kcal) 168.00 (位)
	(川)	椒麻鮮魷 Stewed squid with Sichuan pepper	(55 kcal) 68.00 (例)
開胃小食 <i>Appetisers</i>	(粵)	薑汁蘆筍  Tossed fresh asparagus in ginger juice	(15 kcal) 68.00 (例)
	(閩)	滋補佛跳牆 (需預定) 鮑汁炆花膠、海參、沙井蠔、豬蹄筋、鮑貝、 花菇及大根 Braised fish maw, sea cucumber, dried oyster, pig sinew, giant clam, shiitake mushroom and turnip in abalone sauce (Advance order is required)	(130 kcal) 168.00 (位)
熱菜 <i>Hot dishes</i>	(川)	青花椒牛肋條  Braised rib of beef with Sichuan pepper	(107 kcal) 128.00 (例)
	(粵)	雜菜肉碎泡飯 Poached rice in broth with minced pork and vegetable	(159 kcal) 58.00 (例)
飯 <i>Rice</i>	(粵)	栗子煎軟糍 Pan-fried glutinous rice cake filled with chestnut purée	(118 kcal) 28.00 (例)
甜點 <i>Dessert</i>			

食物份量可因應要求而酌量減少
所有食物無添加味精

Portion size can be reduced on request

No msg (monosodium glutamate) is added to our dishes



: The dish has less fat or oil, salt and sugar, meeting the 3 less requirements.



: The dish has more fruit and/or vegetable.

凡惠顧任何一款「蔬果之選」或「3少之選」，即送精美小食一客。
Free appetiser when you order any "Fruit and Vegetables" or "3 less" dish