


精選套餐

Luncheon Menu

湯 Soup

- (粵) 巴戟杜仲煲唐排  (163 kcal)
Double boiled pork spare rib soup with eucommia bark and morinda root

南北點心 Dim Sum






- (粵) 韭菜炸蝦角 (66 kcal)
Deep-fried shrimp dumpling with chives
- (京) 鵝肝小籠包 (128 kcal)
Steamed minced pork dumpling with goose liver

燒臘 Barbecued

- (粵) 脆皮燒腩仔 (137 kcal)
Roasted crispy pork belly

熱菜 Hot dishes

(請選擇三款菜式) (Please select any 3 dishes)

- (粵) 蟹肉扒西蘭花  (58 kcal)
Braised crabmeat with broccoli
- (滇) 野菌炒牛柳粒  (156 kcal)
Stir-fried beef cubes with mushrooms
- (客) 客家黃酒煮雞 (118 kcal)
Stewed chicken with Chinese wine
- (川) 素肉漁香茄子   (124 kcal)
Braised eggplant and "OmniPork" in garlic-ginger paste
學員創意菜式 - "冬陰功腐皮包" 
- (學) (169 kcal)
A creation dish from our students
Deep-fried beancurd sheet puff stuffed with shrimp in Tom Yum sauce

飯 Rice

- (蘇) (1) 綠田園紅米炒飯 (171 kcal)
Fried multi-grain rice with assorted vegetable

甜點 Dessert

- (滬) (2) 腰果露湯丸 (247 kcal)
Sweetened cashew nut cream with glutinous rice flour dumpling

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 成員機構

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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)
開胃小食 <i>Appetisers</i>		琥珀合桃 Honey-glazed fried walnut	(263 kcal)	38.00 (例)
		雞絲粉皮 Tossed shredded chicken with glass noodles in peanut sauce	(151 kcal)	48.00 (例)
熱菜 <i>Hot dishes</i>	(閩)	滋補佛跳牆 鮑汁炆花膠、海參、沙井蠔、豬蹄筋、鮑魚、 花菇及大根 (需預定) Braised fish maw, sea cucumber, dried oyster, pig sinew, abalone, Shiitake mushroom and turnip in abalone sauce (Advance order is required)	(94 kcal)	180.00 (位)
	(川)	酸菜鱸魚柳  Simmered seabass fillet in spicy Sichuan pepper sauce	(162 kcal)	88.00 (例)
麵 <i>Noodles</i>	(閩)	廈門炒麵線 Fried noodles with shrimp, pork and mushroom	(127 kcal)	58.00 (例)
甜點 <i>Dessert</i>	(粵)	黑糖馬拉糕 Steamed dark cane sugar sponge cake	(183 kcal)	38.00 (例)

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」，即送精美健康蔬果小食一客。
Free healthy appetiser with fruit and vegetable when you order any
"Fruit and Vegetables" or "3 less" dish