

CORPORATE LUNCH MENU A

廚師推介點心

水晶鮮蝦餃、蟹籽燒賣、松露蘿蔔絲酥

Signature dim sum platter

Steamed shrimp dumpling with bamboo shoot, steamed pork dumpling with crab roe, puff pastry with turnip and black truffle

X.O.醬翠綠炒帶子

Sautéed scallop with seasonal green in X.O. sauce

鮮海苔豆腐蟹肉羹

Braised crab meat soup with fresh seaweed and beancurd

油泡海斑球

Sautéed fresh garoupa fillet

蒜片燒汁牛柳粒

Fried beef tenderloin cubes with garlic flakes in teriyaki sauce

菌皇醬炒露筍百合

Stir-fried asparagus and lily bulbs with mushroom paste

金腿四寶炒飯

Fried rice with conpoy, crab roe, "Yunnan" ham and egg white

國金美點薈萃

Cuisine Cuisine dessert delights

每位用 HK\$880.00 (另加一服務費)

HK\$880.00 plus 10% service charge per person

CORPORATE LUNCH MENU B

乳豬鵝肝醬窩巴

Suckling pig layered with foie gras and crispy rice cracker

黑松菌醬炒蝦球

Sautéed prawn with black truffle paste

蟲草花燉螺頭湯

Double-boiled sea whelk soup with cordyceps flower

清蒸海東星斑

Steamed fresh spotted garoupa

鹽燒鹿兒島A5和牛

Pan-fried "Kagoshima" A5 wagyu beef with sea salt

雲腿扒金娃娃菜

Braised "Yunnan" ham on golden cabbage

鮮菌嫩雞煨稻庭麵

Braised "Inaniwa" noodles with shredded chicken and fresh mushrooms

國金美點薈萃

Cuisine Cuisine dessert delights

每位用HK\$1180.00 (另加一服務費)

HK\$1180.00 plus 10% service charge per person