

CHINESE LUNCH MENU 2017

ENTERTAIN I

HK\$6,788+10% service charge per table of 12 persons

Dim sum platter

點心拼盤

(steamed shrimp dumpling, steamed pork dumpling with crab roe, steamed vegetables dumpling with black truffle, deep-fried spring roll)

(水晶鮮蝦餃, 蟹子燒賣, 黑松露上素餃, 脆皮炸春卷)

Double-boiled conch soup with Chinese cabbage and shitake mushroom

香菇菜膽燉響螺

Wok-fried prawn with vegetable in X.O. sauce

X.O.醬碧綠炒蝦球

Braised seasonal vegetable with Chinese mushroom in abalone sauce

鮑汁北菇扒時蔬

Steamed saba garoupa

清蒸沙巴龍躉

Deep-fried crispy chicken

當紅炸子雞

Steamed fried rice with shrimp wrapped in lotus leaf

鮮蝦荷葉飯

Sweetened coconut cream with black glutinous rice

椰汁紫米露

CHINESE LUNCH MENU 2017

ENTERTAIN II

HK\$7,788+10% service charge per table of 12 persons

Dim sum platter

點心拼盤

(steamed shrimp dumpling, steamed pork dumpling with crab coral, steamed vegetables dumpling with black truffle, deep-fried spring roll)

(水晶鮮蝦餃, 蟹子燒賣, 黑松露上素餃, 脆皮炸春卷)

Braised fish maw soup with matsutake mushroom and assorted seafood

松茸花膠海皇羹

Wok-fried prawn in X.O. sauce

X.O.醬炒鳳尾蝦

Braised vegetables with crab meat and bamboo pith

竹筴蟹肉扒雙蔬

Steamed giant garoupa

清蒸花尾龍躉

Crispy chicken with wild mushroom in bonito sauce

木魚野菌吊燒雞

Fried rice with scallop and vegetable in black truffle sauce

黑松露帶子炒香苗

Sweetened black sesame cream with glutinous dumpling

香滑芝麻糊湯丸

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ENTERTAIN III

HK\$8,888+10% service charge per table of 12 persons

Dim sum platter

點心拼盤

(steamed shrimp dumpling , steamed pork dumpling with crab coral, steamed bamboo pith with wild fungus dumpling, deep-fried spring roll)

(水晶鮮蝦餃, 蟹子燒賣, 野菌竹笙上素餃, 脆皮炸春卷)

Double-boiled conch soup with black garlic and fish maw

黑蒜花膠燉響螺湯

Sautéed scallop with asparagus in X.O. sauce

X.O. 醬露筍炒帶子

Steamed giant garoupa

清蒸花尾龍躉

Stewed fish maw with shiitake mushroom in oyster sauce

蠔皇花膠扣香菇

Deep-fried chicken with black truffle sauce

黑松露香燒雞

Lobster fried rice with conpoy and vegetable

龍蝦瑤柱炒香苗

Chilled sago cream with pomelo and mango

楊枝甘露