



慧 | Wisdom

三拼盤

辣汁龍蝦球，北京鴨卷，醉雞

Trio platter

Sautéed sour and spicy lobster

Peking duck roll

Drunken chicken in hua diao and rose dew wine

蘑菇阿拉斯加蟹肉羹

Thick soup of Alaskan crab with Shitake and truffle oil

蚝皇四頭鮑海刺參

Braised whole 4 head abalone with premium sea cucumber
in oyster sauce

清蒸鱈魚伴制作豆付

Steamed cod fillet with spinach tofu in homemade soy sauce

黑蒜和牛片炒蜜豆

Wok-fried sliced A4 Miyazaki Wagyu beef in oyster sauce
with honey pea and black garlic

原籠蒜茸炒大蝦皇伴野米雞

Steamed glutinous rice with chicken sausage topped
with wok-fried garlic King prawn

櫻桃三品

黑珍珠 播沙湯圓 豆沙鍋餅

Organic black bean pudding

with avocado and sesame ice cream

Glutinous rice dumpling with grounded peanut

Crispy pancake with azuki bean paste

168 per guest
for a minimum of 2 guests

2007



思 | Thought

片皮北京鴨

Peking duck with traditional condiments
Chinese crepes, spring onions, cucumber and homemade sauce

鬆茸鮑片雪耳炖鷄湯

Double-boiled clear soup with sliced abalone
Matsutake and snow fungus

XO 醬帶子蝦球炒珍菌時蔬

Wok-fried prawn and scallop
with vegetables and mushrooms in XO sauce

豉汁蒸鱈魚自制豆腐

Steamed cod fillet with homemade tofu
in black bean sauce

蒜燒和牛

Pan-fried A4 Miyazaki Wagyu beef sirloin
with garlic barbecue sauce and sautéed vegetables

脆米龍蝦湯泡飯

Rice in superior broth with lobster

青檸雪芭楊枝甘露伴栗子山楂糕

Chilled mango with sago pearls, pomelo and lime sorbet
Hawthorne jelly with chestnut

138 per guest
for a minimum of 2 guests



樂 | Joy

三拼盤

醉酒雞，燒腩肉，芥末蝦

Trio platter

Drunken chicken in hua diao and rose dew wine
Cantonese style roasted crackling pork belly
Crispy wasabi-aioli prawn with fresh mango and tobiko

金瓜羊肚菌雞粒羹

Golden pumpkin soup with morel mushrooms and diced chicken

蚝皇海參鮑甫

Braised sliced abalone and sea cucumber with premium oyster sauce

梅菜蒸鱈魚四季豆

Steamed cod fillet

with preserved vegetables and string beans

黑椒牛柳粒

Pan-fried beef cubes in black pepper sauce

榨菜火鴨絲燜伊面

Braised ee-fu noodles with shredded duck, bean sprouts
yellow chives and Sichuan pickled vegetables

櫻桃紅

Cherries in nui er hong and aged kwei hua wine cocktail jelly
with lychee sorbet

118 per guest
for a minimum of 2 guests



心 | Heart

片皮北京鴨

Peking duck with traditional condiments
Chinese crepes, spring onions, cucumber and homemade sauce

紫菜瑤柱龍蝦羹

Thick superior lobster soup with conpoy and seaweed

上湯牛油煮大蝦

Stir-fried King prawn with butter and garlic superior broth

黑豚肉豆腐鱈魚煲

Braised cod fillet and Kurubota char siew in bean sauce

蒜燒醬烤鷄脯

Oven-baked boneless spring chicken
with garlic barbecue sauce

臘味時蔬炒五谷米飯

Five grain fried rice
with Cantonese pork sausage and vegetables

黑珍珠

Organic black bean pudding
with avocado and sesame ice cream

98 per guest
for a minimum of 2 guests



CHERRY GARDEN

牡丹花 | Peony

三拼盤

芥末蝦, 黑豚靚叉燒, 燒腩肉

Trio platter

Crispy wasabi-aioli prawn with fresh mango and tobiko

Honey-glazed Kurobuta char siew

Cantonese style roasted crackling pork belly

紫菜瑤柱龍蝦羹

Thick superior lobster soup, conpoy and seaweed

蚝油花菇鮑片燜鴨翼

Braised duck wings with abalone and Chinese mushroom in oyster sauce

豉汁鱈魚球菠菜豆腐煲

Braised cod fish

with spinach tofu and capsicum in black bean sauce

海鮮乾炒面綫

Stir-fried wheat noodles with

prawn, scallop, silver sprouts and yellow chives

櫻桃紅

Cherries in nui er hong and aged kwei hua wine cocktail jelly
with lychee sorbet

78 per guest
for a minimum of 2 guests



CHERRY GARDEN

金蓮花 | Water Lily Vegetarian

三味珍菌

千絲卷, 酸辣花菇, 芥末猴頭菇

Trilogy of handpicked mushrooms

Beancurd roll

Crispy shiitake with spicy garlic-vinegar emulsion

Monkey head mushrooms with wasabi dressing

素珍寶炖湯

Double-boiled mushroom soup

with bamboo pit and snow fungus

腰果芹香炒什素

Stir-fried seasonal vegetables

with cashew nuts and celery

酸甜油條豆付

Crispy curly dough and homemade tofu

in sweet and sour mango sauce

金瓜葫蘆水晶餃

Steamed crystal dumplings

with fresh mushrooms and black truffle

黑芝麻菜粒炒五谷米飯

Five grain fried rice

with vegetables and Chinese mushrooms

杏仁茶湯丸拼山楂糕

Almond cream with glutinous rice dumpling

Hawthorne jelly with chestnut

78 per guest