

2019
中秋節套餐
Mid-Autumn Festival
Set Menu

6位餐A

特色皇朝小籠包(八色)

Signature Dynasty Xiao Long Bao (8 Flavours)

李白醉雞, 涼伴黑木耳, 龍華素鴨

Drunken Chicken

Chilled Black Fungus in Peppercorn Vinaigrette

Vegetarian Duck

上海油燜筍

Stewed Bamboo Shoots in Oyster Sauce

上海清炒蝦仁

Stir-fried Shrimps with Garden Greens

京醬肉絲

Stir-fried shredded pork in Black Bean Sauce with Chinese Crepe

重慶水煮魚片

Poached Sliced Fish in Szechuan Chilli Oil

皇朝話梅骨

Pork Ribs with Plum Sauce

清炒白菜苗

Stir-fried Baby Cabbage

木樨肉炒拉麵

Stir-fried La Mian with Shredded Pork and Black Fungus

香煎豆沙鍋餅

Pan-fried Pancake with Red Bean Paste

HK\$ 1088

另需茶芥, 小食及加一服務費

Price are subjected to 10% Service charge, snacks and tea charge

6位餐B

特色皇朝小籠包(八色)

Signature Dynasty Xiao Long Bao (8 Flavours)

成都口水雞, 涼伴黑木耳, 川味涼皮, 夫妻肺片

Poached Chicken in Szechuan Style

Chilled Black Fungus in Peppercorn Vinaigrette

Rice Noodle in Szechuan Style

Sliced Beef and Tripe in Spicy Szechuan sauce

清燉雞湯

Double-boiled Chicken Soup

乾燒蝦仁

Stir-fried Shrimps in Spicy Bean and Tomato Sauce

京蔥爆肥牛肉

Stir-fried Beef with Scallion

松子鮮果桂魚

Deep-fried Mandarin Fish with Pine Nuts and Fruits

話梅元蹄

Pig's Trotter with Plum Sauce

蒜茸炒菠菜

Stir-fried Spinach with Minced Garlic

上海炒飯

Fried Rice in Shanghai Style

擂沙湯圓

Black Sesame Glutinous Rice Ball topped with Peanut

HK\$ 1638

另需茶芥, 小食及加一服務費

Price are subjected to 10% Service charge, snacks and tea charge

8位餐A

特色皇朝小籠包(八色)

Signature Dynasty Xiao Long Bao (8 Flavours)

招牌原味小籠包

Signature Original Xiao Long Bao

李白醉雞, 涼伴黑木耳, 龍華素鴨, 上海油燜筍

Drunken Chicken

Chilled Black Fungus in Peppercorn Vinaigrette

Vegetarian Duck

Stewed Bamboo Shoots in Oyster Sauce

上海清炒蝦仁

Stir-fried Shrimps with Garden Greens

京醬肉絲

Stir-fried shredded pork in Black Bean Sauce with Chinese Crepe

竹筒剁椒魚片

Steamed Sliced Fish with Picked Chilli

皇朝話梅骨

Pork Ribs with Plum Sauce

紅燒元蹄

Braised Pork Trotters

清炒白菜苗

Stir-fried Baby Cabbage

木樨肉炒拉麵

Stir-fried La Mian with Shredded Pork and Black Fungus

擂沙湯圓

Black Sesame Glutinous Rice Ball topped with Peanut

HK\$ 1638

另需茶芥, 小食及加一服務費

Price are subjected to 10% Service charge, snacks and tea charge

8位餐B

特色皇朝小籠包(八色)

Signature Dynasty Xiao Long Bao (8 Flavours)

成都口水雞, 撈伴海中寶, 涼伴黑木耳,

川味涼皮, 夫妻肺片

Poached Chicken in Szechuan Style

Chilled Jellyfish and Seafood in Vinaigrette

Chilled Black Fungus in Peppercorn Vinaigrette

Rice Noodle in Szechuan Style

Sliced Beef and Tripe in Spicy Szechuan sauce

清燉雞湯

Double-boiled Chicken Soup

乾燒蝦仁

Stir-fried Shrimps in Spicy Bean and Tomato Sauce

京蔥爆肥牛肉

Stir-fried Beef with Scallion

松子鮮果桂魚

Deep-fried Mandarin Fish with Pine Nuts and Fruits

紅燒元蹄

Braised Pork Trotters

皇朝話梅骨

Pork Ribs with Plum Sauce

咸肉津白

Braised Tianjin Cabbage with Salted Pork

上海炒年糕

Wok-fried Rice Cake with Pork and Vegetable in Shanghai Style

檸檬蘆薈桂花蜜

Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice

HK\$ 2388

另需茶芥, 小食及加一服務費

Price are subjected to 10% Service charge, snacks and tea charge

10位餐A

特色皇朝小籠包(八色)

Signature Dynasty Xiao Long Bao (8 Flavours)

招牌原味小籠包

Signature Original Xiao Long Bao

李白醉雞, 涼伴黑木耳, 龍華素鴨,

陳皮五香牛肉, 上海油燜筍

Drunken Chicken

Chilled Black Fungus in Peppercorn Vinaigrette

Vegetarian Duck

Spiced Beef Shank

Stewed Bamboo Shoots in Oyster Sauce

上海清炒蝦仁

Stir-fried Shrimps with Garden Greens

揚州糟溜滑魚片

Stewed Sliced Fish with Chinese Wine Sauce

四川水煮牛肉

Poached US Marbled Beef in Szechuan Chilli Oil

皇朝話梅骨

Pork Ribs with Plum Sauce

紅燒元蹄

Braised Pork Trotters

冬菇扒雙菜

Braised Vegetables with Black Mushroom

木樨肉炒拉麵

Stir-fried La Mian with Shredded Pork and Black Fungus

檸檬蘆薈桂花蜜

Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice

HK\$ 2388

另需茶芥, 小食及加一服務費

Price are subjected to 10% Service charge, snacks and tea charge

10位餐B

特色皇朝小籠包(八色)

Signature Dynasty Xiao Long Bao (8 Flavours)

招牌原味小籠包

Signature Original Xiao Long Bao

成都口水雞, 撈伴海中寶, 涼伴黑木耳,

川味涼皮, 夫妻肺片, 上海油燜筍

Poached Chicken in Szechuan Style

Chilled Jellyfish and Seafood in Vinaigrette

Chilled Black Fungus in Peppercorn Vinaigrette

Rice Noodle in Szechuan Style

Sliced Beef and Tripe in Spicy Szechuan sauce

Stewed Bamboo Shoots in Oyster Sauce

清燉雞湯

Double-boiled Chicken Soup

太極蝦仁

Sautéed Tai Chi Fresh Water Shrimps

京蔥爆肥牛肉

Stir-fried Beef with Scallion

松子鮮果桂魚

Deep-fried Mandarin Fish with Pine Nuts and Fruits

紅燒元蹄

Braised Pork Trotters

皇朝話梅骨

Pork Ribs with Plum Sauce

冬菇扒雙菜

Braised Vegetables with Black Mushroom

上海炒飯

Fried Rice in Shanghai Style

擂沙湯圓

Glutinous Rice Ball topped with Grated Nuts

HK\$ 3188

另需茶芥, 小食及加一服務費

Price are subjected to 10% Service charge, snacks and tea charge