



NEW YORK

帝皇晚餐
EMPEROR DINNER MENU

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Select one appetizer, one main, one side and one dessert

\$75 per person | *Optional wine pairing \$45

TO START WITH

点心精选

Chef's Dim Sum Selection

APPETIZERS

素菜酸辣汤 v

Vegetable Hot & Sour Soup

素菜春卷 v

Vegetable Spring Roll

鲜鸡沙拉

Chicken, Leek, Jade Hearts & Cilantro Salad

小拌鲜鱿鱼花

Calamari Flowers

Tender squid in Sichuan peppercorn & chili oil

养味爽口嫩带子

Seared Scallop

Spicy soba noodles, sesame peppercorn sauce
(\$10 Supplement)

* 2022 Clos de Lunes, Grand Vin Blanc Sec, Semillon, Sauvignon Blanc. Bordeaux, France

MAINS

原汁烧豆腐 v

Stir-Fried Tofu

with ginger, chili, garlic, yibin sprout sauce

宫保虾 罍

Kung Po Prawns

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

川式香辣爆炒龙虾 罍

Hutong Lobster

Wok-tossed with chili, black beans & dried garlic
(\$20 Supplement)

风味捞汁鳕鱼柳

Wok-fried Cod Fillet

in a subtle blend of chili & oyster sauce

宫保黑豚肉

Kung Po Iberico Pork

Kung Pao style Iberico pork with cashews & apples

老乾媽煸炒牛柳

Ma La Beef Tenderloin

Black beans, whole red peppercorns, chili & Chinese celery
(\$18 Supplement)

* 2023 Elizabeth Spencer, Cabernet Sauvignon, Mendocino, California

SIDES

師傅炒饭 v

Chef's Fried Rice

Vegetarian fried rice with finely diced pickled vegetables

姜汁玉兰 v

Kai-lan

Chinese broccoli in garlic & ginger

絲苗白飯

Steamed White Rice

DESSERTS

香港奶茶提拉米苏

Hong Kong Milk Tea Tiramisu

Hong Kong milk tea, mascarpone Chantilly cream & lady fingers

豆乳芝士蛋糕

Soy Milk Cheesecake

Soy milk tofu, brown butter cookie & butterscotch

各式冰淇淋

Selection of Ice Cream

* 2022 Chateau Les Justices, Sauternes