



NEW YORK

秋季帝皇晚餐
EMPEROR MENU

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

\$78pp | *Optional wine pairing | Sommelier's Selection \$28pp

TO START WITH

點心精選

Chef's Dim Sum Selection

APPETIZERS

素菜酸辣湯 v

Vegetable Hot & Sour Soup

蟹將

Crab Salad

Leek, mizuna greens, asparagus,
red pepper, cilantro, spicy
sesame dressing

海皇脆筒

Hutong Prawn Roll

Light crispy roll with prawns &
scallops

黑蒜雞肉紅油抄手

Poached Chicken & Black Garlic Spicy Wonton

芥味爽口嫩帶子

Seared Scallop

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

- ELEVATE YOUR EXPERIENCE -

北京烤鴨 **Roasted Peking Duck** (\$30 PP SUPPLEMENT)

MAINS

湘韻·椒影素雞 v

Hunan Plant-based Dong'an

Shimeji mushroom, Sichuan peppercorn, red chili,
ginger, garlic & black vinegar

宮保蝦

Kung Po Prawns

Giant prawns tossed in dried chili, garlic

川式香辣爆炒龍蝦

Hutong Lobster

Wok-tossed with chili, black beans & dried garlic
(\$24 SUPPLEMENT)

青花椒紅鯛

Steamed Red Snapper

with peppers & soy sauce

山城辣子雞

Sanchen Chicken

Wok-fried fillet with dried chilies,
star anise & cumin seeds

老干媽煸炒牛柳

Ma La Beef Tenderloin

Black beans, whole red peppercorns,
chili & Chinese celery
(\$22 SUPPLEMENT)

SIDES

師傅炒飯 v

Chef's Fried Rice

Vegetarian fried rice with finely
diced pickled vegetables

姜汁玉蘭 v

Kai-lan Chinese Broccoli

in garlic & ginger

絲苗白飯

Steamed White Rice

DESSERTS

香港奶茶提拉米蘇

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

Signature dish