



NEW YORK

午市菜單
LUNCH MENU

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Select one appetizer, one main & one side

\$35 pp | *Optional wine pairing \$45

APPETIZERS

素菜酸辣湯 v
Vegetable Hot & Sour Soup
鮮蝦沙拉
King Prawn, Leek, Jade Hearts & Cilantro Salad
小拌鮮魷魚花
Calamari Flowers
Tender squid in Sichuan peppercorn & chili oil

黑蒜雞肉紅油抄手
Poached Chicken & Black Garlic Spicy Wontons
芥味爽口嫩帶子
Seared Scallop
Spicy soba noodles, sesame peppercorn sauce
(\$10 Supplement)

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

MAINS

麻婆豆腐 v
Mapo Tofu
"Granny's tofu" punchy flavors from garlic, dried & fresh chilies

宮保蝦
Kung Po Prawns
Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

青花椒魚柳
Steamed Chilean Sea Bass
with peppers & soy sauce

* 2023 **Elizabeth Spencer**, Cabernet Sauvignon, Mendocino, California

山城辣子雞
Sanchen Chicken
Wok-fried fillet with dried chilies, star anise & cumin seeds

老干媽煸炒牛柳 ❸
Ma La Beef Tenderloin
Black beans, whole red peppercorns, chili & Chinese celery
(\$18 supplement)

SIDES

師傅炒飯 v
Chef's Fried Rice
Vegetarian fried rice with finely diced pickled vegetables

干煸四季豆
Four Season Beans
French beans sautéed with fresh chili, minced pork & dried baby shrimp

絲苗白飯
Steamed White Rice

DESSERTS
Supplement \$10 each

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

* 2022 **Chateau Les Justices**, Sauternes