



NEW YORK

午市菜單
LUNCH MENU

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Select one appetizer, one main & one side
\$30 per person | *Optional Wine Pairing- Sommelier's Selection - \$28

APPETIZERS

素菜酸辣汤 v

Vegetable Hot & Sour Soup

黑蒜雞肉紅油抄手

Poached Chicken & Black Garlic Spicy Wontons

鮮蝦沙拉

King Prawn, Leek, Jade Hearts & Cilantro Salad

特色口水鸡

Kou Shui Chicken

Tender poached chicken breast in a chili broth served room temperature

芥味爽口嫩帶子

Seared Scallop

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

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

山城辣子鸡

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
(\$20 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

香港奶茶提拉米苏

Hong Kong Milk Tea-ramisu

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