



NEW YORK

秋季午市菜單
LUNCH PRIX-FIXE MENU

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Select one appetizer, one main & one side
\$38pp | *Optional wine pairing | Sommelier's Selection \$28pp

APPETIZERS

素菜酸辣湯 v
Vegetable Hot & Sour Soup

素菜春卷 v
Vegetarian Spring Roll
Light pastry filled with mushrooms,
cabbage & glass noodles

鮮蝦沙拉
**King Prawn, Leek, Jade
Hearts & Cilantro Salad**

特色口水雞
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)

- ELEVATE YOUR EXPERIENCE -

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

MAINS

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

麻辣蝦 蝦
Ma La Chili Prawns
Fiery Sichuan peppercorns, garlic, ginger &
julienned Chinese celery

青花椒紅鯛
Steamed Red Snapper
with peppers & soy sauce
宮保雞

Kung Po Chicken
老干媽煸炒牛柳 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

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

(\$12 SUPPLEMENT EACH)

豆乳芝士蛋糕
Soy Milk Cheesecake
Soy milk tofu, brown butter
cookie & butterscotch

香港奶茶提拉米蘇
**Hong Kong
Milk Tea Tiramisu**
Hong Kong milk tea, mascarpone
Chantilly cream & lady fingers

各式冰淇淋
**Selection of
Ice Cream**

Signature dish