



NEW YORK

帝皇晚餐
RESTAURANT WEEK
DINNER MENU

帝皇晚餐 RESTAURANT WEEK DINNER MENU

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

\$60pp | *Optional wine pairing | Sommelier's Selection \$28pp

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

蟹将

Crab Salad

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

特色口水鸡

Kou Shui Chicken

Tender poached chicken breast in a chili broth served room temperature

芥味爽口嫩带子

Seared Scallop

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

- ELEVATE YOUR EXPERIENCE -

北京烤鸭 **Flaming Peking Duck** (\$25 SUPPLEMENT)

MAINS

麻婆豆腐 v

Mapo Tofu

"Granny's tofu" punchy flavors from garlic, dried & fresh chilies

麻辣虾

Ma La Prawns

Fiery Sichuan peppercorns, garlic, ginger & julienned Chinese celery

四川灯笼椒爆炒龙虾

Crispy Lobster

Sichuan fried chili (\$22 SUPPLEMENT)

青花椒鱼柳

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

老干妈煸炒牛柳

Ma La Beef Tenderloin

Black beans, whole red peppercorns, chili & Chinese celery (\$20 SUPPLEMENT)

SIDES

师傅炒饭 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

丝苗白饭

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