



NEW YORK

午市菜單
RESTAURANT WEEK
LUNCH MENU

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Select one appetizer, one main & one side
\$30pp | *Optional wine pairing | Sommelier's Selection \$28pp

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**

素菜春卷 v

Vegetarian Spring Roll

Light pastry filled with mushrooms,
cabbage & glass noodles

荞味爽口嫩帶子

Seared Scallop

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

- ELEVATE YOUR EXPERIENCE -

北京烤鴨

Flaming Peking Duck

(\$25 SUPPLEMENT)

MAINS

金蚝酥影·酒醋流香 v

Crispy Golden Oyster Mushroom

Er jing tiao chili, crispy kale & black vinegar glaze

宮保蝦

Kung Po Prawns

Fiery Sichuan peppercorns,
garlic, ginger & julienned Chinese celery

青紅花椒桂花魚

Steamed Seabass

Red & green Sichuan peppercorns

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
(\$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

(\$10 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-ramisu**

Hong Kong milk tea, mascarpone
Chantilly cream & lady fingers

各式冰淇淋

**Selection of
Ice Cream**

 Signature dish