



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

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

(\$25 SUPPLEMENT)

MAINS

金蚝酥影·酒醋留香 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

青红花椒桂花鱼

Steamed Red Snapper

Red & green Sichuan peppercorns

山城辣子鸡

Sanchen Chicken

Wok-fried fillet with dried chilies,
star anise & cumin seeds

老干媽煸炒牛柳 圖

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

香港奶茶提拉米苏

Hong Kong Milk Tea-ramisu

Hong Kong milk tea, mascarpone
Chantilly cream & lady fingers

各式冰淇淋

Selection of Ice Cream

圖 Signature dish