

午市行政套餐

Amber's Executive Set Lunch

冬陰大湯包

Steamed Tom Yum Giant
Soup Dumpling

黑松露鹹水角

Deep-fried Black Truffle Glutinous Rice
Dumpling

蔥香紅蜆頭

Chilled Jellyfish with
Scallion Oil

松茸花膠乾貝燉豬脷

Double-Boiled Matsutake Mushroom
Soup with Fish Maw and Conpoy

西班牙黑豚叉燒

Barbecue Iberico Pork Fillet, Glazed
French Longan Honey

鮮淮山九年百合炒刺身帶子

Double-boiled Abalone Soup
with Blaze Mushro

葛仙米濃雞湯浸菜苗

Seasonal Vegetables, Algae
in Chicken Broth

海苔鱈魚蛋白炒絲苗

Fried Rice with Cod Fish, Egg
White and Kombu

HK\$368 每位 per person

兩位起 Minimum for two persons

午市精選套餐

Amber's Set Lunch

鮮蘆筍金邊蝦餃

Steamed Shrimp Dumpling
with Asparagus

紅菜頭野菌餃

Steamed Beetroot and Wild
Mushroom Dumpling

金不換鮮蝦春卷

Deep-fried Shrimp Spring Rolls
with Thai Basil

松茸乾貝燉豬脷

Double-Boiled Matsutake Mushroom Soup
with Conpoy

咖啡豆燻二十日初鴿

(半隻)

Double-boiled Abalone Soup with Blaze
Mushroom and Kombu (half bird)

紅酒蕎頭黑醋豬爽肉

Sautéed Pork Neck with Red Wine Pickled
Chinese Onion in Black Vinegar

九年百合濃雞湯浸菜苗

Seasonal Vegetables, Fresh Lily
in Chicken Broth

秘製醬皇吊片絲炒麵

Stir-fried Noodles with Cuttlefish
with Premium Sauce

HK\$268 每位 per person

兩位起 Minimum for two persons

追加

Additional

法蔥 XO 醬炒腸粉

HK\$58

Fried Rice Noodle Rolls with Scallion XO Sauce

楊枝甘露

HK\$48

Chilled Sweeten Mango Cream

桂花杞子配桃膠

HK\$38

Stew Peach Gum with Wolfberry and
Osmanthus Sweet Soup

咖啡或英式茶

HK\$28

Coffee or Tea

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茗茶開水費：大堂雅座每位港幣 \$22；貴賓房每位港幣 \$28。

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茗茶

CHINESE TEA SELECTION

陳皮普洱

Aged Tangerine Peel Pu-erh Tea

精選醇厚，性質溫和，
可解膩潤喉、舒緩胃氣

Rich and mellow with a gentle character,
refreshing the palate and soothing the throat.

人參烏龍

Ginseng Oolong Tea

人參甘香，溫潤順喉，
回甘持久

Warm and smooth, with the sweet aroma of ginseng
and a lingering, pleasantly sweet finish.

白茶壽眉

Shou Mei White Tea

味道清甜醇爽，
茶湯呈透亮琥珀色

Clean, mellow and delicately sweet,
with a clear amber infusion.

銀毫香片

Silver Tip Jasmine Tea

味道清香優雅，
茶香馥郁

Elegant and fragrant, with a refined
and lingering jasmine bouquet.

鳳凰單叢

Phoenix Dancong Oolong Tea

入口散發蘭花幽香，
茶味甘醇濃厚，帶天然甜香

Full-bodied and mellow, revealing an orchid aroma
and a naturally sweet finish.

金駿眉

Jin Jun Mei Black Tea

鮮活甘爽，口感醇厚，
茶湯金黃明亮

Lively, mellow and full-bodied,
with a bright golden infusion.

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炸點 | Deep-fried Dim Sum

龍蝦汁鮮竹卷 Deep-fried Lobster Bean Sheet Roll (Three Pieces)	HK\$78 (三件)
黑椒牛柳酥 Deep-fried Black Pepper Beef Tenderloin Pastry (Three Pieces)	HK\$78 (三件)
金不換鮮蝦春卷 Deep-fried Shrimp Spring Roll with Thai Basil (Three Pieces)	HK\$68 (三件)
櫻花蝦煎蘿蔔糕 Pan-fried Radish Cake with Sakura Shrimp (Five Small Pieces)	HK\$68 (五小件)
山葵石榴球 Deep-fried Wasabi Pomegranate-shaped Seafood Dumpling (Three Pieces)	HK\$68 (三件)
黑松露鹹水角 Deep-fried Black Truffle Glutinous Rice Dumpling (Three Pieces)	HK\$68 (三件)
日本大根千絲酥 Deep-fried Shredded Japanese Radish Pastry (Three Pieces)	HK\$58 (三件)

焗點 | Baked Dim Sum

靜岡蜜瓜焗餐包 Baked Shizuoka Melon Bun (Three Pieces)	HK\$68 (三件)
鹹檸檬叉燒酥 Baked Barbecue Pork Pastry with Salted Lemon (Three Pieces)	HK\$48 (三件)

腸粉 | Rice Noodle Roll

金沙頭油鮮蝦腸 Steamed Rice Roll with Prawns, Prawn Head Oil	HK\$78
銀絲脆蝦紅米腸 Steamed Red Rice Roll with Seafood and Crispy	HK\$78
京蔥牛肉腸 Steamed Rice Roll with Beef and Scallion	HK\$68
香茜豚肉叉燒腸 Steamed Rice Roll with BBQ Pork Loin and Cilantro	HK\$68

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精品點心 | Premium Dim Sum

“莞”の鳳印糕 "Amber" Chrysanthemum and Peach Gum Jelly Pudding (One Piece)	HK\$78 (一件)
金蟻香煎藜麥米雞 Pan-fried Glutinous Rice and Quinoa Sticky with Dried Oyster, Chinese Liver Sausage, Black Mushroom, Chicken and Topped with Golden Oyster(One Piece)	HK\$128 (一件)
爵士海皇灌湯餃 Steamed Dumpling in Honey Dew Melon and Sea Whelk Soup(Per Person)	HK\$118 (一位)
禦品富貴蝦餃皇 Steamed "Royal Imperial" Mantis Shrimp Dumpling with Caviar (Two Pieces)	HK\$98 (二件)
黑蒜汁遼參燒賣 Steamed Pork Dumpling with Black Garlic and Sea Cucumber (One Piece)	HK\$88 (一件)
冬陰大湯包 Steamed Tom Yum Giant Soup Dumpling (One Piece)	HK\$32 (一件)

蒸點 | Steamed Dim Sum

白璃花膠釀魚腐 Steamed Stuffed Fish Tofu with Egg White and Fish Maw(Three Pieces)	HK\$88 (三件)
鮮茴香雪影龍蝦裹 Steamed Lobster Dumpling with Fresh Fennel (Two Pieces)	HK\$88 (二件)
雲豆鮑汁燜鳳爪 Stewed Chicken Feet in Abalone Sauce	HK\$78
沖繩海葡萄燒賣皇 Steamed Pork Dumpling with Shrimp and Okinawa Sea Grape (Three Pieces)	HK\$68 (三件)
金沙南瓜蟹肉餃 Steamed Pumpkin and Crab Meat Dumpling (Three Pieces)	HK\$68 (三件)
鮮蘆筍金邊蝦餃 Steamed Shrimp Dumpling with Asparagus (Three Pieces)	HK\$68 (三件)
紅菜頭野菌餃 Steamed Beetroot and Wild Mushroom Dumpling (Three Pieces)	HK\$62 (三件)
藤椒紅油抄手 Pork Dumpling in Rattlesnake Pepper Red Oil (Five Pieces)	HK\$58 (五件)
清邁青咖哩蒸魷魚 Steamed Squid in Chiang Mai Green Curry	HK\$58
裙帶鰹魚湯浸牛肉球 Steamed Beef Balls in Wakame and Bonito Broth (Three Pieces)	HK\$58 (三件)
柑桔流沙包 Steamed Custard Buns with Kumquat (Three Pieces)	HK\$58 (三件)
抹茶紅豆千層糕 Steamed Matcha and Red Bean Layer Cake (Three Pieces)	HK\$48 (三件)
蠔皇黑豚叉燒包 Steamed Kurobuta Pork Barbecue Bun (Three Pieces)	HK\$48 (三件)
蓮香壽桃 Steamed Longevity Peach Bun with Lotus Seed Paste (One Piece)	HK\$22 (一件)

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