



香港之味 TASTE OF HONG KONG

From classic dim sum and comforting noodle to signature delicacies, Chinese Executive Chef Alan Chan invites guests to savour the traditional flavours of his hometown, Hong Kong.

A celebration of rich heritage, each dish pays homage to the time-honoured recipes and traditions from the Pearl of the Orient, reimagined with refined artistry.

怀旧点心

DIM SUM

	每件 Per Piece
鹌鹑蛋烧卖 Steamed Pork and Shrimp Dumpling with Quail Egg	6
凤凰带子饺 Steamed Scallop Dumpling with Shrimp and Asparagus	6
港式炸凤城水饺 Deep-Fried Shrimp Dumpling	5
黄金流沙包 Steamed Bun with Salted Egg Yolk	5
迷你腊肠卷 Steamed Chinese Sausage Roll	5
香煎腊味芋头糕 Pan-Fried Taro Cake with Preserved Sausage	5
香煎马蹄糕 Pan-Fried Water Chestnut Cake	5
流心黑芝麻煎堆球 Deep-Fried Lava Black Sesame Glutinous Rice Ball	5
黑芝麻卷 Chilled Black Sesame Roll	4

传统风味 TASTE OF TRADITION

	每份 Per Serving
港式猪脚醋 Braised Pork Trotter with Quail Egg in Ginger and Sweet Black Vinegar Sauce	32
五香卤水牛腱 Braised Beef Shank in Five Spice Soy Sauce	24
猪耳干层峰伴海蜇 Chilled Pig Ear with Jellyfish	22
卤水鸭翼伴豆腐 Braised Duck Wing with Beancurd	20

饭，面，粥品 RICE, NOODLE & CONGEE

	每位 Per Person
瑶柱鲍鱼肉碎粥 Sliced Abalone Congee with Conpoy and Minced Pork	28
怀旧灌汤饺 Assorted Seafood Dumpling in Superior Broth	28
南乳猪手汤面 Egg Noodle Soup with Stewed Pork Trotter in Fermented Beancurd Sauce	28
浓汤牛肋条竹升汤面 Egg Noodle Soup with Beef Rib Finger and Tendon	28
黑椒七彩肉丝炒乌冬 Wok-Fried Udon with Shredded Pork and Capsicum in Black Pepper Sauce	18
瑶柱北菇滑鸡饭 Steamed Rice with Chicken, Conpoy and Mushroom	18