

LUNCH MENU

3 course 3 道菜 \$ 368 | 1 Starter + 1 Main + 1 Dessert 前菜(1)+主菜(1)+甜品(1)
4 course 4 道菜 \$ 448 | 2 Starters + 1 Main + 1 Dessert 前菜(2)+主菜(1)+甜品(1)

Additional Coffee or Tea +\$30 加配咖啡或茶

STARTER 頭盤

Soup of The Day
是日餐湯

Mixed Tomato Burrata Cheese
“Pat Chun” Vinaigrette
雜錦車厘茄布拉塔芝士
秘製八珍甜醋汁

Slow Cooked Salmon
Local Salted Citrus Jam, Grilled Lily Bulbs,
Summer Palace Soy Sauce Salt
慢煮三文魚
本地鹹柑桔醬、燒百合頤和圓鼓油鹽

Applewood Duck Breast
Lam Tsuen Honeycomb, Mustard Walnut Salad
蘋果木煙鴨胸
林村蜂蜜、芥末合桃沙律

MAIN COURSE 主菜

Beef Tenderloin
Stir-Fried Vegetables with Salted Fish Oil, French Fries
牛柳
梅香鹹魚油炒菜、薯條

Catch Of The Day
Garlic Brussels Sprouts, Fennel Sauce
是日海鮮
蒜蓉孢子甘藍、茴香魚汁

Seafood Strigoli
Lobster Tomato Sauce
海鮮扭扭意粉
蕃茄龍蝦汁

Ping Yuen Samm Wong Chicken
Morel & Black Termite Mushroom, Yi O Rice
平原三黃雞
羊肚菌、野菌、二澳米
(supplement + \$ 350 for 2 pax | 另加 + \$ 350 / 兩人用)

DESSERT 甜品

Tofu Panna Cotta
Soy Milk Ice Cream, Black Sesame Chips
豆腐奶凍
豆奶雪糕、黑芝麻脆片



IMPERIAL COSTUMES RENTAL

宮廷服裝體驗

\$200 / 3 hours per person

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements