

招牌晚市套餐
SIGNATURE DINNER SET MENU
每位 HK\$888 per person

每位另加HK\$248 美酒搭配 / 每位另加HK\$168 特色冷茶搭配
+HK\$248 per person with wine pairing / +HK\$168 per person with Saicho tea pairing

前菜拼盤

魚子醬花雕冰鎮鮮鮑魚，蜜汁叉燒皇，話梅漬蕃茄



Appetiser Selection -

Chilled Drunken Abalone, Beluga Caviar

Honey Glazed Barbecued Pork

Marinated Cherry Tomato, Dried Plum Sauce

Prosecco, Botter, Villa Delle Camelie, Veneto, Italy / Saicho Jasmine Sparkling Tea



珊瑚嫩蛋乳龍蝦

Wok Fried Sliced Lobster, Crab Roe, Crab Meat, Steamed Egg

Forrest, Sauvignon Blanc, Marlborough, New Zealand, 2024 / Saicho Osmanthus Sparkling Tea



花膠椰皇雪蓮子燉鮮螺頭

Double Boiled Chicken Soup in Whole Coconut, Fish Maw, Sea Conch, Honey Locust Seed

薑蔥蓉煎焗銀鱈魚

Baked Silver Cod, Minced Ginger, Spring Onion

Banshee, Chardonnay, Sonoma Coast, USA, 2019 / Saicho Hojicha Sparkling Tea



黑虎掌菌慢煮牛肋肉

Slow Cooked Beef Short Rib, Wild Mushroom

Torbreck, Shiraz, Woodcutter's, Barossa Valley, Australia, 2023



濃湯竹筴蝦乾娃娃菜

Poached Chinese Cabbage, Dried Shrimp, Bamboo Pith, Superior Broth

甜品薈萃

生磨開心果露，酥皮鴨蛋撻，手工芝麻卷



Dessert Platter -

Sweetened Pistachio Cream

Freshly Baked Flaky Crust Duck Egg Tart

Housemade Sesame Roll, Toasted Sesame Seed



含有貝類

Contains Shellfish



含有乳製品

Contains Dairy



含有堅果

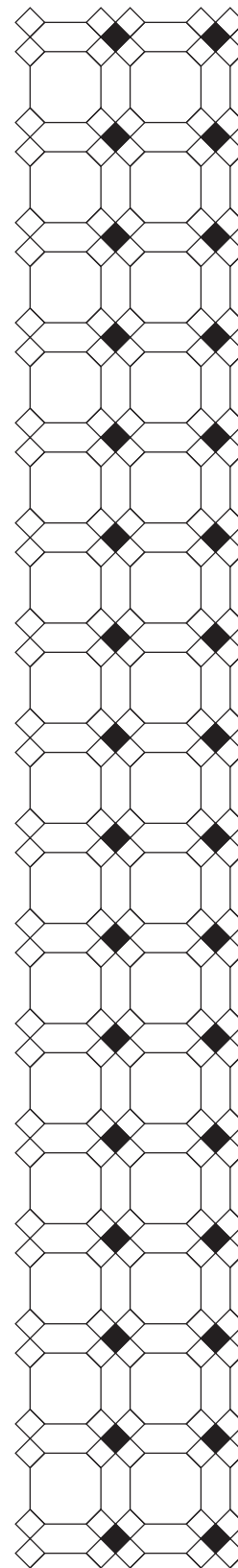
Contains Nuts

此菜單不適用於任何折扣、優惠或推廣活動。

This menu is not eligible for any discounts, promotions, or special offers.

設有10%服務費及1%附加費支援零碳足食(亞洲)持續對抗全球暖化，服務費及附加費以原價計算。

All prices are subject to a 10% service charge and 1% surcharge to restore with Zero Footprint Asia, funding food-related climate solutions, based on the original price.



京式明爐烤鴨套餐(兩位)
PEKING DUCK SET MENU FOR TWO PERSONS
HK\$1488



京式明爐烤鴨(半隻)
Signature Roasted Peking Duck (Half)
(需時約75分鐘 Preparation time: 75 minutes)



花膠帶子酸辣羹
Hot and Sour Soup, Shredded Fish Maw, Scallop



羅勒金蒜炒蝦球
Wok Fried Prawn, Garlic, Basil, Bean Vermicelli

醬爆銀鱈魚
Deep Fried Silver Cod Fillet, Hot and Sour Sauce



京蔥炒蒙古羊仔柳
Wok Fried Mongolian Lamb Fillet, Scallion

濃湯竹筴大根茼蒿
Poached Bamboo Pith, Daikon Radish, Celtnce, Superior Broth

甜品薈萃
香芒楊枝甘露，酥皮鴨蛋撻，手工芝麻卷



Dessert Platter –
Chilled Mango Cream, Pomelo, Sago
Freshly Baked Flaky Crust Duck Egg Tart
Housemade Sesame Roll, Toasted Sesame Seed



尚萃軒招牌菜
Signature Dish



含有貝類
Contains Shellfish



含有乳製品
Contains Dairy

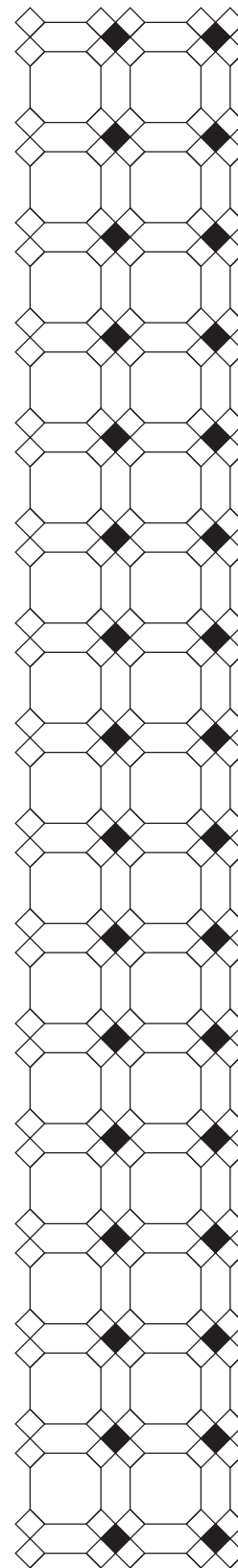


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素食晚市套餐
VEGETARIAN SET DINNER
每位 HK\$488 per person

前菜拼盤

羅漢上素福袋，涼拌蘋果醋白木耳，三絲脆春卷

Appetiser Selection -

Steamed Assorted Vegetables and Mushrooms in Bean Curd Sheet

Chilled White Fungus, Apple Cider Vinegar

Deep Fried Crispy Spring Roll

勝瓜木耳上素羹

Vegetarian Soup, Sponge Gourd, Black Fungus



甜合桃鮮黃耳百合炒淮山

Stir Fried Fresh Golden Wood Ear Mushroom, Lily Bulb,
Chinese Yam, Caramelised Walnut

咕嚕鳳梨素脆

Sweet and Sour Bean Curd, Pineapple, Bell Pepper

羊肚菌炆豆腐

Braised Tofu, Morel Mushroom

五色素炒飯

Mixed Vegetable Fried Rice

十年陳皮蓮子紅豆沙

Red Bean Sweet Soup, Dried Tangerine Peel, Lotus Seed



素菜

Vegetarian



含有堅果

Contains Nuts

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