












GLUTEN FREE MENU






DIM SUM (Available for lunch only | 只限午餐供應)

-  Crab Meat Seafood Dumpling (1) 88
海皇蟹鉗餃 (一件)
- Scallop & Chives Dumpling (3) 75
帶子韭菜海鮮餃 (三件)
-  Assorted Mushroom & Black Truffle Dumpling (3) 78
黑松露上素蒸粉果 (三件)
-  Mozzarella & Spinach Dumpling (3) 68
芝士菠菜餃 (三件)
-  Pan-Fried Vegetable Beancurd Roll (3) 78
素腐皮卷 (三件)

APPETISERS

-  Golden Pork Belly 228
炭火燒金方(腩仔)
-  Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing 88
 手拍青瓜
-  Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing 68
 醋香木耳

SOUP

- Conch Shell, Dried Scallop & Dendrobium Flower Soup 218
石斛花元貝燉響螺湯
-   Creamy Mini-Squash & Morel Mushroom Soup 158
迷你原個南瓜羊肚菌湯
-  Morel Mushroom, Bamboo Pith & Cabbage Soup 148
羊肚菌竹筴燉菜膽湯
-  Vegetarian Hot & Sour Soup 118
 文思酸辣羹
- Snow Pear & Fig Soup 98
雪梨乾南北杏無花果湯





SEA

-  Steamed Egg White Custard, Lobster & Caviar 318
黑魚子蛋白龍蝦球 (Individually served 一位用 (Extra Caviar另加魚子醬 5g +\$268))
-   Steamed Garoupa with Chili Glass Noodles & Green Pepper Corns (5) 468
韭香鮮花椒蒸星斑球 (五件)
-  Wok-fried Scallops with Asparagus, Termine Mushrooms and XO Sauce (6) 328
XO 醬蘆筍炒帶子 (六件)







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LAND

-   Australian Wagyu Beef with Assorted Mushrooms & Wild Chili (120g) 458
野山椒爆澳洲和牛肉粒 (120g)
-   Wagyu Beef Mapo Tofu 218
和牛川味麻婆豆腐

VEGETABLES

- Madame Fù's Lotus Pond 198
荷塘月色
-  Baby Vegetable with Purple Sweet Potato in Chicken Broth 198
紫薯雞湯浸菜苗
-  Wok-fried Asparagus with Woodear Mushroom, Purple Chinese Yam & Chinese Water Chestnut 198
鮮蘆筍炒彩蔬
-   Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 198
法邊豆炒野生菌
-  Stir-fried Seasonal Vegetables with Garlic 168
蒜蓉炒時令蔬菜
-  Stir-fried Chinese Kale with Ginger 168
黃糖薑米炒芥蘭

RICE & NOODLE

-  Crab & Egg White Fried Rice topped with Crab Roe 258
蟹子蟹肉蛋白炒飯
-  Steamed Garlic Garoupa Rice in Lotus Leaf 248
荷香蒜蓉蒸星斑飯
- Flat Rice Noodles with Angus Beef 248
乾炒安格斯牛河
-  Egg Fried Wild Rice & Seasonal Vegetables 198
素菜粒野米蛋炒飯

DESSERTS

- Tropical Passion Fruit Cheese Pavlova 138
熱情百香蛋白脆餅
- Gianduja Chocolate Cake with Candied Citrus Peel 148
榛子柚香朱古力蛋糕