



Madame Fu

GRAND CAFÉ CHINOIS

At Tai Kwun, Central

DAILY MENU



View our menu online
Simply scan the QR code

MADAME FÙ'S SIGNATURE

Golden Pork Belly with Mustard

198

炭火燒金方(腩仔)

Grilled with Chef's authentic recipe, the Golden Pork Belly presents a perfect balance between crispy and tender qualities.

以傳統配方烤製腩肉，外皮金香酥脆，肉質香嫩。

Steamed Egg White Custard with 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)

A luxurious seafood dish steamed to perfection, fresh lobster and creamy steamed egg custard atop with black caviar are ultimately rich in both flavour and texture.

以新鮮龍蝦入饌，爽口龍蝦球配以嫩滑蛋白，最後以奢華鮮美的黑魚子作點綴，突顯菜餚的獨特鮮味。

Flaming Rib-eye Steak (with bone) - 850g +

900

火燄肉眼牛扒(帶骨) - 850g +

(Preparation time approx. 35 mins | 製作需時35分鐘)

Slow cooked for 8 hours, our steak is flambéed with Bourbon Whisky, served with Sichuan and Chinese spices sauce for the best fusion 'East meets West' flavours.

八小時精心慢煮的頂級肉眼扒上桌時澆上火燄威士忌，鎖住肉汁更能讓肉質保持柔嫩，滿足視覺同時帶來「中西合璧」的味覺享受。

(LIMITED AVAILABLE 限量供應)

(Pre-order in advance | 敬請提前預訂)

MADAME FÙ'S SIGNATURE

Peking Duck

788

北京片皮鴨 (全隻)

(Please pre-order in advance 敬請提前預訂)

Second Course 二食：

Sauteed Minced Duck with Lettuce Wrap

948

京醬炒鴨崧配生菜包

A dish with true culinary experience. Glazed with layers of our Chef's secret sauce and air-dried for 6 hours, our Peking Duck is then hang-roasted in an open oven, resulting in a glossy, crispy brown skin while retaining succulent meat inside.

片皮鴨以秘制醬料多番醃製後經過六小時風乾，透過大廚的熟練烤鴨技藝，掛爐烘烤至外皮油亮酥脆，肉質軟嫩多汁，教人一試難忘。

🍄 Madame Fù's Crispy Chicken with Black Truffle & Chive Sauce

298

Half 半隻

松露法蔥脆皮雞

538

Whole 全隻

(Please pre-order in advance 敬請提前預訂)

Our very own roasted chicken with a homemade black truffle and chive sauce will deliver a tingling sensation, brimming with enticing aromas; an electrifying taste with a hint of sweetness in every bite.

不容錯過的經典菜餚，脆皮烤雞配以自家製黑松露法蔥醬，香味濃郁肉質鮮嫩，倍添滋味。

Crispy Rice with Seafood in Superior Broth

168

濃湯海鮮脆米

(per person - minimum for two)

(Individually served 一位用)

(每位 - 兩位起)

Made with a flavourful chicken & seafood broth, finished with the piping hot crispy rice and vegetables for an impressive sizzle.

精心熬製的雞湯與海鮮一拍即合，讓濃湯鮮上加鮮。鮮甜惹味的濃湯伴上金黃香口的脆米和雜菜，滋補美味且口感豐富。

🍄 Sichuan Peppercorn

All prices are in HKD and are subject to 10% service charge

SEASONAL SPECIALS

Shredded Duck Spring Roll (2)

88

鴨絲春卷(兩件)

Experience the exquisite artistry and delectable flavours of our Shredded Duck Spring Roll, where our signature Peking duck is expertly hand-shredded and meticulously prepared by our skilled chefs. Each bite offers a symphony of succulent duck meat, aromatic green chives & leek, with a satisfyingly crispy exterior, making every visit a memorable culinary journey.

招牌北京片皮鴨肉以人手慢慢撕開，鮮嫩的鴨肉配合青翠韭黃與京蔥獨特香甜的風味，每條春卷都由經驗師傅手工包製，再經高溫油炸至金黃酥脆，入口充滿鴨香滋味。

(AVAILABLE FOR LUNCH ONLY 只限午餐供應)

🌶️ Tom Yum Xiao Long Bao (3)

98

泰式冬蔭功小籠包(三件)

Experience the fusion of Shanghai-style xiaolongbao with a Thai twist at Madame Fù. Our juicy xiaolongbao is infused with the tangy, slightly spicy taste of Thai Tom Yum, creating a unique and refreshing flavour that will delight your taste buds this summer. Savour this innovative culinary creation at Madame Fù!

經典滬式小籠包與泰式風情的變奏曲 - 皮薄多汁的小籠包融合泰式冬蔭功，酸香微辛帶來強烈味覺衝擊，別具夏日清爽風情。

(AVAILABLE FOR LUNCH ONLY 只限午餐供應)

🥬 Shredded Yangzhou Tofu, Cucumber with Sesame Dressing

98

揚州豆絲拌青瓜

Our refreshing appetizer is a must-have for whetting your appetite and cooling off in the summer. We carefully select the cucumbers for their sweet and crisp taste, which are then paired with Yangzhou shredded tofu. Our chefs' exquisite cutting skills, cut both ingredients into thin shreds, creating a delightful combination of textures. The dish is then topped with a delicious sesame dressing that brings out the flavours of the tofu and cucumber.

夏日炎炎來一道開胃消暑的前菜確是透心涼。精選口感清甜爽脆的青瓜，配合淮揚菜傳統特產揚州豆乾絲，廚師精妙的刀功把兩者切成幼絲，伴以香氣十足麻香濃郁的芝麻醬，為盛宴打開序幕。

🌶️ Housemade Potato Tartlet Stuffed with Stir-fried Diced Mushrooms with XO Sauce (5)

158

XO醬菌粒鬆脆球

The golden and crispy tartlets are perfectly paired with stir-fried mushrooms in homemade XO sauce. Our secret recipe uses premium dried scallops and shrimp to create a rich and luxurious flavour that will leave you wanting more with each bite. The combination of the golden tartlet, savoury mushroom filling with SiChuan dried chili makes for a truly indulgent experience. Whether enjoyed as a starter or a main dish, this dish is sure to impress even the most discerning palates.

自家炒製的XO醬，選用上等干貝與乾蝦等獨家配方精製，醬味濃郁又更添矜貴，臻選多種新鮮野菌，人手釀入金黃香口的鬆脆球，點綴辛香濃郁乾指天椒，讓你一口接一口感受頂級滋味。

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SEASONAL SPECIALS

Stir-fried New Zealand Lamb Loin with Leek & Cumin 318

孜然雙蔥爆紐西蘭羊肉

Indulge in our exquisite stir-fried New Zealand Lamb Loin with leek, chilli sauce and cumin, a truly culinary masterpiece crafted by Chef Kit, our talented Chef de Cuisine. Using the finest New Zealand lamb loin, carefully selected for its tender texture, the meat is stir-fried at high temperatures to lock in its juiciness and natural flavours. The aromatic cumin and refreshing scallions perfectly complement the succulent lamb fillet, bringing its flavour to a whole new level.

廚藝總監杰師傅臻選肉質細嫩柔軟的紐西蘭優質羊柳肉，經高溫爆炒確保肉汁鎖定，配以北方特有的香濃孜然粉，桂林風味辣椒醬及翠綠爽口的唐芹，將羊柳肉的鮮味帶至高峰。

Stir-fired Cabbage with Italian Sun-dried Tomato 178

意大利油漬蕃茄炒椰菜

Our sun-dried tomatoes are meticulously soaked to preserve their sweet and tangy taste, infusing every bite with rich flavour. The tomatoes boast a delightful oiliness and acidity, providing the perfect complement to the stir-fried cabbage. This dish is a true celebration of Italian cuisine, offering a burst of deliciousness with each mouthful. Join us for a culinary experience that will tantalize your taste buds and leave you craving more.

來自意大利的油漬番茄經傳統方法長時間浸泡，保留鮮甜味道而且風味十足，油潤酸香，為快鑊爆炒的炒椰菜畫龍點睛，使每一口均感受純粹美味。

Osmanthus Tie Guan Yin Delight 138

桂花鐵觀音慕絲三重奏

Experience the delicate and smooth Osmanthus Tie Guan Yin Delight - a harmonious fusion of fragrant osmanthus, premium Tieguanyin tea, and ceremonial-grade matcha from Matchali. Each bite unfolds with delicate floral notes, earthy matcha depth, and the buttery crisp of golden crumbs, all enveloped in a luxuriously smooth, creamy finish. This dessert dances on the palate, bringing you the vibrant essence of a spring garden.

初夏之桂花溫暖柔和，花香獨特而迷人。鐵觀音與Matchali京都宇治的茶道級抹茶，兩者甘潤醇厚的茶香，融合製作成細膩柔滑的慕絲。黃油酥香的酥粒，配合奶香綿滑的奶油，讓你仿如置身蝴蝶起舞的花圃，春意盎然。



Spicy



Vegetarian

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DIM SUM

(AVAILABLE FOR LUNCH ONLY)

點心

(只限午餐供應)

STEAMED 蒸點

  Assorted Mushroom & Black Truffle Dumpling (3)	黑松露上素蒸粉果(三件)	78
  Mozzarella & Spinach Dumpling (3)	芝士菠菜餃(三件)	68
 Scallop & Chives Dumpling (3)	帶子韭菜海鮮餃(三件)	75
 Crystal Shrimp Dumpling (3) (with Caviar 1g/ each +\$120)	水晶蝦餃皇(三件) (另加魚子醬 1g/件 +\$120)	78
Steamed Cod Fish & Preserved Vegetable Dumpling (2)	白鱈魚酸菜餃(兩件)	88
Xiao Long Bao Platter (3)	三色小籠包拼盤(三件)	98
Foie Gras Xiao Long Bao (3)	法國鵝肝小籠包(三件)	98
Black Truffle Xiao Long Bao (3)	意大利黑松露小籠包(三件)	98
Xiao Long Bao (3)	小籠包(三件)	88
Madame Fù's Char Siu Bao (3)	叉燒包(三件)	88
Siu Mai with Crab Roe (3)	蟹皇燒賣(三件)	78
Satay Beef Siu Mai (3)	沙爹牛肉燒賣(三件)	88
  Wonton in Chilli Oil (4)	香麻川味抄手(四件)	95
 Treasured Mushroom Shaped Steamed Bun (2)	錦繡冬菇包(兩件)	78
 Vegetarian Beef Siu Mai with Coriander (3)	香荳素牛肉燒賣(三件)	88
 Steamed Preserved Black Olives & French Bean Dumpling(3)	法邊豆欖菜餃(三件)	88

FRIED 炸點

  Pan-Fried Vegetable Beancurd Roll (3)	素腐皮卷(三件)	78
Chicken Sticky Rice Dumpling (3)	雞粒咸水角(三件)	68
Turnip Cake with Chinese Sausage (3)	臘味蘿蔔糕(三件)	80
Pan-Fried Pork Bun with Cabbage (3)	菜肉生煎包(三件)	75
Deep-fried Duck & Spring Onion Pancake (3)	鴨粒蔥油餅(三件)	70
Sesame Doughnut filled with Purple Sweet Potato (3)	紫薯煎堆(三件)	68

BAKED 焗點

 Char Siu Puff (3)	叉燒酥(三件)	78
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Available from 供應時間：

11:00am - 2:30pm (Mon - Thur 星期一至四) | 11:00am - 4:30pm (Fri - Sun & Holidays 週五至週日及假日)

 Madame Fù's Favourite  Spicy  Gluten Free  Vegetarian


All prices are in HKD and are subject to 10% service charge

APPETISERS

Deluxe Dim Sum Platter (8) 錦繡點心拼盤 (八件) (Available For Dinner Only 限晚餐供應)	298
 Crispy Seafood Paradise with Hong Kong “Typhoon Shelter” Style 避風塘海鮮匯	238
Cigar “Deep-fried Pork & Cheese Spring Roll” (2) 雪茄春卷 (兩件)	98
Vegetarian Spring Roll (6) 香脆素春卷 (六件)	72
Lava Prawn Toast 熔岩蝦多士	228
 Calamari with Spicy Salt 香蒜魷魚	208
Salt and Pepper Crispy Tofu 椒鹽豆腐粒	118
Roasted Honey Glazed Pork Neck 碳燒豬頸肉	108
Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar 醋香繡球菌	128
 Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing 手拍青瓜	88
 Wood Ear Mushrooms with Chilli Oil & Shanxi Vinegar Dressing 醋香木耳	68
 Spicy Sliced Beef Shank  麻辣五香牛腱	168
Traditional Chinese Drunken Chicken 陳年花雕雞	128
 Chicken Salad with Sichuan Sesame Dressing 手撕雞沙律	108
 Jellyfish Salad with Sesame Oil, Coriander & Red Chilli 涼拌海蜇頭	108
Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 煙燻素鵝 (四件)	118

 Sichuan Peppercorn  Spicy  Madame Fù Favourite
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(Please pre-order in advance 敬請提前預訂)

 Baked Crispy Chicken stuffed with Black Truffle Fried Rice & Green Salad 焗脆皮雞釀黑松露炒飯伴沙律	900
Suckling Pig 脆皮紅運乳豬	988 / 1800 Half / Whole
Braised 3-heads Abalone with Fresh Organic Maitaka 蠔皇三頭澳洲鮑魚配新鮮有機舞茸菌	580

SOUP

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

SEA

 Steamed Garoupa with Chilli	468
 Glass Noodles & Green Pepper Corns (5) 韭香鮮花椒蒸星斑球 (五件)	
 Crispy White Cod with Ginger Vinegar Glaze (5) 醋椒汁脆皮白鱈魚 (五件)	428
Teriyaki Baked Salmon served on a smoke dome 碳燒燒汁三文魚	298
 Golden Coral Fish Fillet with Sweet & Sour Sauce 宮保香脆松子魚	208
 Flaming Prawns (8) 火焰醬燒蝦球 (八件)	298
 Kung Pao Prawns (8) 宮保蝦球 (八件)	298
 Wok-fried Scallops with Baby Lotus Roots & XO sauce (6) XO 醬藕苗炒帶子 (六件)	328

LAND

Madame Fù's Barbecue Platter 精選明爐燒味拼盤	588
Garlic Flavoured Crispy Chicken 蒜香脆皮雞	270 / 470 Half / Whole
 Firecracker Chicken  干鍋四川辣子雞	298
Maltose Glazed Spanish Chestnut-Fed Barbecued Char Siu 麥烤西班牙栗飼叉燒	298
Sweet & Sour Pork 咕嚕肉	248
 Australian Wagyu Beef with Assorted Mushrooms & Wild Chilli (120g) 野山椒爆澳洲和牛肉粒 (120g)	458
 Sichuan Beef Slices in Chilli Broth  川味水煮牛肉	398
 Sauteed Diced Angus Beef with Yunnan Chilli & Garlic 雲南辣椒子蒜炒安格斯牛柳粒	338
 Wagyu Beef Mapo Tofu  和牛川味麻婆豆腐	218
Seared New Zealand Lamb Loin with Garlic & Leek 石板醬爆紐西蘭羊肉	388

VEGETABLES

Madame Fù's Lotus Pond 荷塘月色	198
Baby Spinach with Purple Sweet Potato in Chicken Broth 紫薯雞湯浸菠菜苗	198
Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 法國豆炒野生菌	198
Wok-fried Asparagus with Wood ear Mushroom, Lotus Root & Chinese Water Chestnut 鮮蘆筍炒彩蔬	198
Steamed Eggplant with Spicy Minced Pork & Chilli 風沙香蒜肉碎蒸茄子	168
Stir-fried Seasonal Vegetables with Garlic 蒜蓉炒時令蔬菜	168
Stir-Fried Chinese Kale with Ginger 黃糖薑米炒芥蘭	168

RICE & NOODLE

Crab & Egg White Fried Rice topped with Crab Roe 蟹子蟹肉蛋白炒飯	258
Steamed Garlic Garoupa Rice in Lotus Leaf 荷香蒜蓉蒸星斑飯	248
Egg Fried Wild Rice & Seasonal Vegetables 素菜粒野米蛋炒飯	188
Braised E-Fu Noodles with Black Truffle Sauce 黑松露山珍乾燒伊麵	228
Flat Rice Noodles with Angus Beef 乾炒安格斯牛河	228
 Stir-fried Potato Noodles with Pickled Peppers & Egg 泡椒炒薯粉	188
 Madame Fù's Dan Dan Noodles 擔擔麵	128

DESSERTS

Madame Fù's Dessert Platter Madame Fù's 甜品拼盤	398
"Yuen - Yeung" Lava Paris Brest - Milk Tea & Coffee Paris Brest 鴛鴦流心巴黎泡芙	188
Black Sesame Raspberry Lava Tart 黑芝麻紅莓流心撻	158
Pistachio Ricotta Cheese with Thyme & Apricot 開心果奶酪伴百里香杏脯	158
Blueberry Cheese Pavlova 藍莓芝士蛋白脆餅	148
Dark Chocolate Cake with Mandarin 橘香柑桔黑朱古力蛋糕	138
Madame Fu's Cake (4 inch) <i>2 days pre-order</i> Rose Flavour Victoria Sponge 玫瑰夾心維多利亞蛋糕 (4寸) <i>敬請提前兩天預訂</i>	280
Peanut & Sesame Cantonese Sticky Rice Cake 花生芝麻糯米糍	90

 Spicy  Sichuan Peppercorn

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VEGETARIAN & VEGAN MENU

DIM SUM

(AVAILABLE FOR LUNCH ONLY | 只限午餐供應)

- 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)
- Vegetarian Beef Siu Mai with Coriander (3) 88
香菱素牛肉燒賣(三件)
- Steamed Preserved Black Olives & French Bean Dumpling(3) 88
法邊豆欖菜餃(三件)

APPETISERS

- Deluxe Dim Sum Platter (8) 268
錦繡點心拼盤(八件)
(Available For Dinner Only 只限晚餐供應)
- Vegetarian Spring Roll (6) 72
香脆素春卷(六件)
- Crispy Cauliflower Fungus with Sweet Zhen Jiang Vinegar 128
醋香繡球菌
- Smoked Bean Curd Roll with Shiitake Mushroom & Carrot (4) 118
煙燻素鵝(四件)
- Salt and Pepper Crispy Tofu 118
椒鹽豆腐粒
- Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜
- Wood Ear Mushrooms with Chilli Oil & Shanxi Vinegar Dressing 68
醋香木耳

SOUP

- Creamy Mini-Squash & Morel Mushroom Soup 158
迷你原個南瓜羊肚菌湯
- Morel Mushroom, Bamboo Pith & Cabbage Soup 148
羊肚菌竹筴嫩菜膽湯
- Vegetarian Hot & Sour Soup 118
文思酸辣羹
- Vegan Spicy Sichuan Peppercorn

MAINS

- Sichuan Spicy Plant-based Chicken 248
 辣子素雞
- “Impossible” Mapo Tofu 198
 “Impossible” 麻婆豆腐

- Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 198
法國豆炒野生菌

VEGETABLES

- Wok-fried Asparagus with Woodear Mushroom, Lotus Root & Chinese Water Chestnut 198
鮮蘆筍炒彩蔬
- 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
- Steamed Eggplant with Crispy Garlic & Coriander in Termite Mushrooms 148
雞縱菌蒸茄子

RICE & NOODLE

- Braised E-Fu Noodles with Black Truffle Sauce 228
黑松露山珍乾燒伊麵
- Egg Fried Wild Rice & Seasonal Vegetables 188
素菜粒野米蛋炒飯
- Stir-fried Potato Noodles with Pickled Peppers & Egg 188
泡椒炒薯粉

DESSERTS

- “Yuen - Yeung” Lava Paris Brest - Milk Tea & Coffee Paris Brest 188
鴛鴦流心巴黎泡芙
- Black Sesame Raspberry Lava Tart 158
黑芝麻紅莓流心撻
- Dark Chocolate Cake with Mandarin 138
橘香柑桔黑朱古力蛋糕
- Blueberry Cheese Pavlova 148
藍莓芝士蛋白脆餅
- Madame Fu’s Cake (4 inch) *2 days in advance* 280
Rose Flavour Victoria Sponge
玫瑰夾心維多利亞蛋糕(4寸) 敬請提前兩天預訂
- Peanut & Sesame Cantonese Sticky Rice Cake 90
花生芝麻糯米糍

Please inform us if you would like to change any items from our menu to vegetarian 如果您挑選素菜單, 請通知我們

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GLUTEN FREE MENU

DIM SUM

(AVAILABLE FOR LUNCH ONLY | 只限午餐供應)

- Assorted Mushroom & Black Truffle Dumpling (3) 78
黑松露上素蒸粉果 (三件)
- Scallop & Chives Dumpling (3) 75
帶子韭菜海鮮餃 (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 198
炭火燒金方(腩仔)
- Jellyfish Salad with Sesame Oil, Coriander & Red Chilli 108
涼拌海蜆頭
- Cucumber, Chilli & Coriander Salad with Vintage Vinegar Dressing 88
手拍青瓜
- Wood Ear Mushrooms with Chilli 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 Garoupa with Chilli 468
- Glass Noodles & Green Pepper Corns (5) 318
韭香鮮花椒蒸星斑球 (五件)
- 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)
- Wok-fried Scallops with Baby Lotus Root & XO sauce (6) 328
XO 醬藕苗炒帶子 (六件)

LAND

- Australian Wagyu Beef 458
with Assorted Mushrooms & Wild Chilli (120g)
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 Fu'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, Lotus Root & Chinese Water Chestnut 198
鮮蘆筍炒彩蔬
- 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
- Stir-fried French Bean with Wild Mushrooms in Soybean Sauce 198
法國豆炒野生菌

RICE & NOODLE

- Steamed Garlic Garoupa Rice in Lotus Leaf (For 2 persons) 248
荷香蒜蓉蒸星斑飯 (兩位用)
- Crab & Egg White Fried Rice topped with Crab Roe 258
蟹子蟹肉蛋白炒飯
- Flat Rice Noodles with Angus Beef 228
乾炒安格斯牛河
- Egg Fried Wild Rice & Seasonal Vegetables 188
素菜粒野米蛋炒飯

DESSERTS

- Pistachio Ricotta Cheese with Thyme & Apricot 158
開心果奶酪伴百里香杏脯
- Blueberry Cheese Pavlova 148
藍莓芝士蛋白脆餅
- Dark Chocolate Cake with Mandarin 138
橘香柑桔黑朱古力蛋糕

Vegetarian Vegan Spicy Sichuan Peppercorn
All prices are in HKD and are subject to 10% service charge