













# GLUTEN FREE MENU






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

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





## APPETISERS

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|--|---|-----|
|   | Golden Pork Belly<br>炭火燒金方(腩仔)  | 228 |
|   | French Bean with Termine Mushrooms<br>法邊豆配雞樅菌                           | 138 |
| <br> | Cucumber, Chili & Coriander Salad with Vintage Vinegar Dressing<br>手拍青瓜 | 88  |
| <br> | Wood Ear Mushrooms with Chili Oil & Shanxi Vinegar Dressing<br>醋香木耳     | 68  |

## SOUP



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

## SEA






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

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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