



GLUTEN FREE MENU

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

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|---|----|
|  Assorted Mushroom & Black Truffle Dumpling (3)
黑松露上素蒸粉果 (三件) | 78 |
| Scallop & Chives Dumpling (3)
帶子韭菜海鮮餃 (三件) | 75 |
|  Mozzarella & Spinach Dumpling (3)
芝士菠菜餃 (三件) | 68 |
| Pan-Fried Vegetable Beancurd Roll (3)
素腐皮卷 (三件) | 78 |

APPETISERS

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

SOUP

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| 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 |
|  Vegetarian 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

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|---|-----|
|  Steamed Garoupa with Chili Glass Noodles & Green Pepper Corns (5)
 韭香鮮花椒蒸星斑球 (五件) | 468 |
| Steamed Egg White Custard, Lobster & Caviar
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 |
|  Wok-fried Scallops with Baby Lotus Root & XO sauce (6)
XO 醬藕苗炒帶子 (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, 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
法邊豆炒野生菌

RICE & NOODLE

- Steamed Garlic Garoupa Rice in Lotus Leaf 248
荷香蒜蓉蒸星斑飯
- Crab & Egg White Fried Rice topped with Crab Roe 258
蟹子蟹肉蛋白炒飯
- 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

- 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