

Cheung Kung Chi

公子宴客

深山小雲耳 拼 黑毛豬叉燒 Marinated black fungus with dark vinegar, Barbecue iberian pork with caramel glaze

羊肚菌竹笙燉花膠 Double-boiled fish maw soup with morel mushrooms and bamboo piths

蟹子蒸燒賣及生拆蝦餃皇 Steamed pork and shrimp dumplings, Steamed shrimp dumplings

蟹粉小籠包 及 金網香芒鮮蝦卷 Steamed Dumpling with minced pork and crab paste, Deep-fried spring rolls with shrimp and mango

蟹粉扒菜苗 或 翡翠桂魚球 Braised crab meat paste with bean sprouts or Sautéed mandarin fish fillet with vegetables

鮑汁花膠絲撈麵或蘆筍黑松露炒飯

Fried rice with asparagus and black truffle

每位 Per Person \$**268**

兩位起 Minimum for 2 persons 敬送是日甜點 Chef's recommendation dessert 公子御膳

四扣碗 陳醋水晶肴肉、黑毛豬叉燒、黃金鍋巴、深山小雲耳 Assortment of appetizers Pork aspic with aged black vinegar, Barbecued iberian pork with caramel glaze, Crispy rice with salted egg yolk, Marimated black fungus with dark vinegar

> 淮山勝瓜筍殼魚球湯 Fillet of matble goby soup with angled luffa and yam

蟹子蒸燒賣 及 生拆蝦餃皇 Steamed pork and shrimp dumplings, Steamed shrimp dumplings

> 紅扒花菇扣活鮑 Braised abalone and Japanese mushroom

花膠絲浸菜苗

鮑魚雞粒炒飯

每位 Per Person \$**488**

兩位起 Minimum for 2 persons 敬送是日甜點 Chef's recommendation dessert

另收加一服務費 All prices are subject to 10% service charge 套餐菜式及內容若有更改,以最後公佈為準。如有任何爭議,張公子保留最終決定權。

眶睑吞

公子午膳

珊瑚黃瓜拼陳醋水晶肴肉

Marinated cucumber. Pork aspic with aged black vinegar

Seafood soup with bamboo piths

Steamed pork and shrimp dumplings. Steamed shrimp dumplings

包及金網香

Steamed Dumpling with minced pork and crab paste,

Deep-fried spring rolls with shrimp and mango

Wontons soup in casserole truffle

Braised E-fu noodle with eggplant and spicy meat sauce or

Fried rice with spring bean and preserved vegetable truffle

每位

Per Person

兩位起 Minimum for 2 persons

敬送是日甜點

Chef's recommendation dessert

漁香茄子炆伊麵 或

·蒸燒賣 及 生拆蝦餃皇

竹笙海皇

為閣下健康著想,如對任何食物有過敏反應,請與服務員聯絡 Please inform your server of any food related allergies as your well-being and comfort are our greatest concern