點心任你選 | 平日午餐供應 Weekdays Lunch Available 豬肉產地:台灣 Pork from : Taiwan

|每位新台幣980元, 另加一成服務費 NT\$980 Per Person and 10% Service Charge.

湯品 三選一 | Soup, Please Choose One

- · 時日養生例湯 Soup of The Day
- ·海鮮酸辣羹 Hot and Sour Seafood Soup
- · 蟲草山藥燉雞湯 Double Boiled Chicken Soup with Cordyceps, Chinese Yam

肉類 三選一•同桌同口味 | Meat, Please Choose One Per Table

- · 柱侯燜牛腩筋 Stewed Beef Tendon with Soy Bean Sauce
- 金桔鎮江燒腩排 Braised Pork Ribs with Kumquat in Brown Vinegar and Soy Sauce
- · 熗椒醬爆腰果雞丁 Wok Fried Diced Chicken Thigh with Dried Bell Pepper and Cashew Nut in Spicy Sauce

時蔬 三選一•同桌同口味 | Vegetable, Please Choose One Per Table

- · 濃雞湯野菌泡絲瓜 Poached Loofah and Mushrooms in Supreme Chicken Broth
- 川味麻婆豆腐 Sichuan Style Braised Tofu and Minced Beef in Hot and Spicy Sauce
- ·清炒蕈菇水蓮 Sautéed Water Lilies with Mushrooms

主食 三選一•同桌同口味 | Rice or Noodle, Please Choose One Per Table

- 乾炒牛肉河粉 Stir Fried Wide Rice Noodles with Beef
- 銀芽鵝絲炒麵 Wok Fried Noodles with Shredded Goose and Bean Sprout
- · 揚州炒飯 Fried Rice with Shrimp and Barbecued Pork in Yangzhou Style

點心任您選 Dim Sum All You Can Eat

- 百花炸兩腸粉 Steamed Rice Rolls with Dough Fritter and Shrimp Paste
- 野菇鮮蝦腸粉 Steamed Rice Rolls with Shrimps and Wild Mushrooms
- 魚籽黑豬肉燒賣 Steamed Pork and Shrimp Siu Mai with Fish Roe
- ·翡翠魚翅餃 Steamed Dumplings with Pork
- •羊肚菌鮮貝餃 Steamed Shrimp Dumplings with Morel and Scallop
- · 叉燒包 Steamed Barbecue Pork Buns
- ·金蒜豆豉蒸排骨 Steamed Pork Ribs with Garlic and Black Bean Sauce
- 鮮蝦腐皮捲 Deep Fried Bean Curd Skin Rolls Stuffed with Shrimps
- 韭黃鵝絲炸春捲 Deep Fried Spring Rolls with Yellow Chives and Shredded Goose
- ·家鄉鹹水餃 Crispy Glutinous Rice Dumplings with Pork
- · 香煎臘味蘿蔔糕 Pan Fried Radish Cakes
- ·蘿蔔絲酥餅 Chinese Turnip Pastries
- · 脆皮叉燒酥 Barbecued Pork Puffs

甜品 三選一 | Fruit or Dessert, Please Choose One

- ·季節鮮果盤 Fresh Seasonal Fruits
- · 手磨白玉芝麻糊 Black Sesame Soup with Glutinous Rice Balls
- · 青檸桃膠香茅凍 Crystal Jelly with Aloe Vera, Lemongrass and Peach Resin