

In-Room Lunch 11:00am - 3:00pm

## Appetiser

陳年花雕醉蜆 Drunken clams, Aged Shaoxing wine, Garden herbs \$108

夫妻肺片 Salad of Husband and Wife Braised pig ears, Housemade chilli oil \$88

羅漢齋 Buddha's Delight Black vinegar noodles, Assorted pickles \$88

# Congee

生曬海味魚湯泡飯 Claypot rice soup, White fish broth, Dried seafood \$168

蠔仔肉丸粥 Fermented rice congee, Housemade pork meatballs, Baby oysters \$168



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#### Rice

黑椒汁和牛面頰飯 Braised Wagyu beef cheek, Confit potato, Black pepper sauce \$188

自家製本灣紅魚咖哩 Chargrilled sea snapper, Housemade curry, Steamed rice \$188

## **Dry Noodles**

剁椒麻辣牛筋腩拌麵 Mala lo mein, Beef short ribs & tendon, Housemade fermented chilli \$188

姜蔥蝦球拌手做蝦子麵

Ginger shallot lo mein, Local prawns, Housemade prawn roe noodles \$198

## Dessert

開心果芒果雪花酥 Pistachio & mango snowflakes crisp \$78