



GARDEN LOUNGE

WEEKEND DIM SUM BRUNCH 周末點心早午餐

Saturday & Sunday from 12 n.n. to 2:30 p.m.
供應時間由星期六至星期日下午 12:00 - 下午 2:30

每位 \$448 PER PERSON

STEAMED DIM SUM 即蒸點心

PRAWN HAR GOW 蝦餃 [SS][C]
PORK & SCALLOP SIU MAI 豬肉帶子燒賣 [SS][C]
BEEF MEAT BALL 牛肉球
VEGETARIAN CRYSTAL DUMPLING 素菜水晶餃 [V]
XIAOLONGBAO 小籠包[SS]

FRIED DIM SUM 酥炸點心

TURNIP PUFF 蘿蔔絲酥卷
SHRIMP BEAN CURD ROLL 鮮蝦腐皮卷 [SS][C]
VEGETARIAN SPRING ROLL 素菜春卷 [V]

PEKING DUCK 北京填鴨

SIGNATURE PEKING DUCK WITH PANCAKE, BAO & CONDIMENT
招牌北京填鴨配饅頭、刈包及調味醬

MIDDLE COURSE 第二道菜

DOUBLE BOILED CHICKEN SOUP [D][C][SS]

Conch, Bamboo Pith & Cordyceps

燉烏雞湯 [D][C][SS]

海螺、竹笙和蟲草花

DAILY SOUP

Homemade Chinese Nourishing Soup

每日精選湯品

自家製中式養生湯

MAIN COURSE 主菜

[PLEASE SELECT ONE 任選一項]

THE MURRAY HAINANESE CHICKEN [M][D]

Served with Chicken Soup, Yellow Rice, Ginger and Soy Sauce

美利海南雞 [M][D]

配香濃雞湯、油飯、薑蓉、醬油

SICHUAN STYLE STEAMED GAROUPA WITH PICKLED VEGETABLE [SS]

Beans Sprout, Spring Onion, Pickled Vegetable in Soup with Jasmine Rice

蒸石斑魚配川式酸菜湯[SS]

豆芽、蔥、泰國香米

BLACK PEPPER BEEF [D]

Wok Fried Angus Beef in Black Pepper, Shitake ,Ginger, Spring Onion & Jasmine Rice

黑椒牛肉[D]

安格斯牛肉、黑胡椒、香菇、薑、蔥及泰國香米

CHAR SIU

Honey-glazed Barbecued Iberico Pork with Choy Sum and Jasmine Rice

蜜汁叉燒

伊比利亞黑毛豬配菜心及泰國香米

STEAMED HONG KONG SEABASS [D][SS]

Soya ,Ginger, Spring Onion, Seasonal Vegetables

清蒸港式鱸魚 [D][SS]

醬油、薑、蔥、時令蔬菜

MAPO TOFU [V]

Sichuan Style Tofu, Mushroom with Chilli Bean Sauce

麻婆豆腐 [V]

川式豆腐、蘑菇配辣豆瓣醬

DESSERT 甜點

MANGO RICE PUDDING [G][D]

Caramelised Coconut Rice, Mango, Kaffir Lime, Mango Sorbet

芒果米布丁 [G][D]

焦糖椰子飯、芒果、青檸、芒果雪葩

BLACK SESAME DUMPLING

Served with Ginger Syrup

薑汁黑芝麻湯圓

[V] Vegetarian [G] Gluten Free

[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

[V] 素食 [G] 不含麩質 [D] 無乳製品 [SS] 可持續食材 [N] 含有堅果 [C] 甲殼類

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。