

养生套餐
Nourishing Season Set Menu (August)
\$108++ per person

养生精巧四季拼

(夫妻肺片、柚汁白玉、泡椒木耳、琥珀核桃仁)

Four Combination of Appetizer

(Sliced Beef and Tripe in Chilli Sauce, White Radish in Yuzu Sauce,
Marinated Black Fungus with Preserved Chilli,
Walnut Coated Crunchy Sugar)

党参海玉竹川贝炖瘦肉汤

Double-boiled Lean Meat Soup with “Dang Shen” and Chuan Pei

虫草花鲜淮山蒸鳕鱼

Steamed Cod with Cordyceps Flower and Fresh Chinese Yam

薏仁野米三头澳洲鲍鱼

Braised Three Headed Abalone with Wild Rice and Chinese Barley

鸡丝浓汤稻田乌冬

Inaniwa Udon with Shredded Chicken in Thick Broth

蜂蜜水梨菊花冻

Chilled Pear and Chrysanthemum Jelly with Honey

豆花商务豪华套餐

Business Set Menu

\$680++ for 8 persons OR \$838++ for 10 persons

豆花秋季四品

(口水鸡、凉拌木耳、椒盐白饭鱼、橙汁冬瓜)

Four Combination of Appetizer

(Chilled Chicken in Spicy Paste, Marinated Black Fungus,
Silver Fish with Salt and Pepper, Winter melon in Orange Juice)

红烧蟹肉鱼鳔羹 或 海鲜酸辣羹

Braised Fish Maw Soup with Crab Meat **OR** Hot and Sour Seafood Soup

莴笋花椒蒸原条澳洲翡翠鲈鱼件

Steamed Jade Perch Fish with Celtuce and Peppercorn

北京烤鸭

Roasted Beijing Duck

黑蒜芦笋炒虾球

Stir-fried Prawn with Asparagus and Black Garlic

鲜腐竹银杏浓汤浸菠菜苗

Poached Chinese Cabbage and Fresh Bean Curd Skin with
Almond in Thick Stock

鸭丝韭黄焖伊面

Braised Ee Fu Noodle with Shredded Duck Meat and Chives

杨枝甘露香草雪糕

Fresh Mango and Pomelo Cream with Vanilla Ice Cream

欢乐套餐 A
Happiness Set Menu A
\$88++ per person

豆花精心三拼

(鱼香虾球锅耙、脆皮豆腐、陈醋海蜇)

Three Combination of Appetizer

(Crispy Rice Bubble with Prawn in Chili Garlic Sauce,
Crispy Bean Curd, Jelly Fish with Vinegar)

鹿茸菇美国螺头炖鸡汤

Double-boiled Chicken Soup with Sea Whelk and Mushroom

虫草花枣仁蒸鳕鱼

Steamed Cod with Cordyceps Flower and Red Dates

干锅小龙虾

Lobster in Hot & Spicy Sauce

竹筒腊味五谷炒饭，北方水饺

Stir Fried Five Grain Rice with Waxed Meat in Bamboo
served with Boiled Minced Meat Dumpling in Superior Stock

粉红俏佳人

Pink Guava with Sago Cream topped with Sour Plum Ice Cream

欢乐套餐 B
Happiness Set Menu B
\$128++ per person

豆花精品

(松露盐香煎鹅肝、十年花雕醉鸡、脆皮豆腐)

Three Combination of Appetizer
(Pan-fried Goose Liver with Truffle,
Drunken Chicken in Ten Years Chinese Wine, Crispy Bean Curd)

黑松露清宫海中宝

Double-boiled Deluxe Seafood Soup with Black Truffle

脆菜圃鲜腐竹蒸澳洲翡翠鲈鱼件

Steamed Jade Perch Fish with Crispy Preserved Vegetable
and Fresh Bean Curd Skin

金盅外婆梅菜红烧肉

Roasted Pork with Preserved Vegetable served in Whole Pumpkin

上汤焗龙虾焖伊面

Baked Lobster with Ee Fu noodle in Superior Stock

雪燕桃胶津梨

Double-boiled Pear with Bird's Nest and Peach Gum

素套餐
Vegetarian Set Menu
\$88++ per person

素食三味

(话梅小番茄、拌莴笋、避风塘脆鲜菇)

Three Combination of Appetizer

(Cherry Tomato with Sour Plum, Marinated Celtuce
and Crispy Fresh Mushroom with Almond Flake)

绣球羽衣甘蓝羹

Braised Kale Soup with Bamboo

素黄金甲 (素北京鸭)

Vegetarian Beijing Duck

金汤藜麦白玉环

Melon Ring in Golden Stock

竹筒五谷杂粮炒饭

Stir Fried Five Grain Rice served in Bamboo

杨枝甘露香草雪糕

Fresh Mango and Pomelo Cream with Vanilla Ice Cream