Fine Dining At Home - Delivery Service Now Available!

Please order 2 days in advance, daily cut-off time at 5pm.

Ready-to-eat or reheatable vacuum packaging available.

Free delivery to Hong Kong Island.

Additional fees required for other districts: +HKD$50 for Kowloon, +HKD$100 for New Territories. Delivery not available for Outlying Islands.

(Members only)
二人套餐 Set for 2

前菜 (任選兩款)  Appetizers (Any 2)
浦水凍鮑魚  Chilled abalone with Chinese marinade
丁香鴨  Simmered shredded chicken with clove and star anise
陳皮牛肉  Stewed beef with tangerine peel

驚選燉湯 (任選兩款)  Double-boiled Soups (Any 2)
松茸海螺燉雞湯  Double-boiled chicken soup with matsutake mushroom and sea conch
天籽蘭花洋參雞湯  Double-boiled chicken soup with American ginseng and golden-bow dendrobium
杞子石斛燉竹絲雞湯  Double-boiled silky fowl soup with dried wolfberries and dendrobe
羊肚菌燉雞湯  Double-boiled chicken soup with morel mushroom

主菜 (任選一款)  Main Courses (Any 1)
蝦籽琵琶豆腐  Pan-fried tofu stuffed with shrimp mousse, conpoy and black mushroom topped with shrimp roe
酒香紅燒肉  Braised streaky pork in “Hua Diao” wine

川式椒麻手撕雞 (半隻)  Marinated shredded half chicken with crushed peanuts, peppercorns and chili oil in “Sichuan” style

尊貴升級  Deluxe Upgrades
粉蒸和牛面頰  Steamed Wagyu beef cheek coated with blended fried rice and herbs

乾燒原條桂花魚  Deep-fried whole mandarin fish stewed with broad bean paste and rice wine

蔥燒蝦籽醬参  Braised sea cucumber with scallion and shrimp roe

紅燒花膠配鵝掌  Braised fish maw and goose web in abalone sauce
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飯/麵/菜 (任選一款)
Rice/Noodles/Vegetables (Any 1)

瑶柱蛋白炒飯
Fried rice with egg white & conpoy

蟹肉桂花炒新竹米粉
Stir-fried rice vermicelli with shredded pork & osmanthus

清炒時蔬
Sautéed seasonal vegetables

甜品 (可選兩款)
Desserts (Any 2)

川貝陳皮燉雪梨
Double-boiled whole pear with tangerine peel and fritillary bulb

紅棗杞子圓肉燉桃膠
Double-boiled peach resin with red dates, dried wolfberries and dried longans

二人套餐由 HKD698 起
Set for 2 from HKD698

查詢/預訂：WhatsApp 6099 4080
預訂連結：https://forms.gle/jowqAyu2sov4LQ6D7