



NEW YORK

午市菜單
LUNCH SET MENU

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\$40 pp | Select one appetizer, one main and one side

APPETIZERS

鮮蝦沙拉
KING PRAWN, LEEK, JADE HEARTS
& CILANTRO SALAD

特色口水雞
KOU SHUI CHICKEN
Tender poached chicken breast in a chili broth
served room temperature

素菜酸辣湯 ▽
VEGETABLE HOT & SOUR SOUP

海鮮雲吞
SCALLOP & PRAWN GARLIC
WONTONS
Sweet chili dressing

莽味爽口嫩帶子
SEARED SCALLOP
Spicy soba noodles, sesame peppercorn sauce
(\$10 Supplement)

MAINS

宮保蝦 🍲
KUNG PO PRAWNS
Fiery Sichuan peppercorns, garlic, ginger &
julienne Chinese celery

青花椒魚柳
STEAMED COD FILLET
with pickled bell peppers, chili, black
beans, cilantro, ginger & garlic

山城辣子雞
SANCHEN CHICKEN
Wok-fried fillet with dried chilies, star anise &
cumin seeds

麻婆豆腐 ▽
MAPO TOFU
"Granny's tofu" punchy flavors from garlic,
dried & fresh chilies with ginger, chili, garlic,
yibin sprout sauce

老乾媽煸炒牛柳
MA LA BEEF TENDERLOIN
Black beans, whole red peppercorns, chili &
Chinese celery
(\$18 Supplement)

SIDES

師傅炒飯 ▽
CHEF'S FRIED RICE
Vegetarian fried rice
with finely diced pickled
vegetables

蒜香白菜
BOK CHOY
Wok-tossed with garlic &
shredded dried scallop

絲苗白飯
STEAMED
WHITE RICE

DESSERTS

(\$12 Supplement each)

香芋蒙布朗
TARO MONT BLANC
椰子蛋糕佐香芋泥与杏仁脆片
Coconut cake served with
Taro cream and toasted
almonds

香蕉太妃
BANOFFEE
Banana cake, dulce de leche,
sablee biscuits served with
fresh banana & banana
gelato

各式冰淇淋
SELECTION OF
ICE CREAM