



NEW YORK

午市菜單
LUNCH MENU

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\$35 pp | Select one appetizer, one main and one side

APPETIZERS

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

特色口水鸡
KOU SHUI CHICKEN TENDER
Poached chicken breast in a chili broth
served room temperature

海鮮云吞
SCALLOP & PRAWN GARLIC
WONTONS
Sweet chili dressing

素菜酸辣汤 v
VEGETABLE HOT &
SOUR SOUP

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

MAINS

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

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

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

麻婆豆腐 v
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 v
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

Supplement \$10 each

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

盐烤玉米冰淇淋
SALTED GRILLED
CORN ICE CREAM
multi-grain granola, sablé
breton & oat milk

各式冰淇淋
SELECTION OF
ICE CREAM