



午市套餐 Daily Lunch Set

全檯賓客須享用相同菜式

前菜 + 主菜 + 蔬菜

每位 **\$168** (兩位起)

2至3人選1款前菜+2款主菜+1款蔬菜

4至8人選2款前菜+3款主菜+2款蔬菜

9人或以上選3款前菜+4款主菜+3款蔬菜

前菜

點心薈萃
話梅車厘茄
糖醋排骨
子薑糖心皮蛋
麻香鳳尾蝦多士 (每位+\$5)

主菜

椒鹽鮮魷
黑醋魚香茄子煲
土魷蒸豚肉餅
油泡龍躉球 (每位+\$10)
金沙麥皮黃金蝦 (每位+\$15)
半隻豉油雞 (+\$60)

蔬菜

蒜蓉時蔬
薑汁黃糖炒芥蘭
素麻婆豆腐
大澳啫啫唐生菜 (每位+\$15)
蝦乾粉絲雜菜煲 (每位+\$15)

升級加配湯羹、飯麵或甜品

湯羹

精選例湯 (每位+\$18)
濃湯花膠雞絲羹 (每位+\$32)
五指毛桃燉鮮淮山
栗子百合養生湯 (每位+\$32)
金銀杏汁燉白肺湯 (每位+\$38)

飯麵

絲苗白飯 (每位+\$10)
楊州炒飯 (每位+\$28)
桂花炒新竹米粉 (每位+\$28)
肉絲炒麵 (每位+\$38)
太極鴛鴦飯 (每位+\$48)

甜品

香脆牛奶卷 (每位+\$12)
薑汁棗皇糕 (每位+\$12)
香滑芝麻糊 (每位+\$28)
蛋白杏仁茶 (每位+\$28)
銀杏燉湘蓮 (每位+\$28)



Daily Lunch Set

The whole table is required to order the same item

Appetizer + Main Course + Vegetable

\$168 per person (two pax up)

For 2 to 3 people: Choose 1 appetizer, 2 main dishes, and 1 vegetable dish.

For 4 to 8 people: Choose 2 appetizers, 3 main dishes, and 2 vegetable dishes.

For 9 or more people: Choose 3 appetizers, 4 main dishes, and 3 vegetable dishes.

Appetizer

Dim Sum Selection
-
Preserved Plum Cherry Tomatoes
-
Sweet & Sour Pork Ribs
with Vinegar
-
Pickled Ginger and Century Egg
-
Deep Fried Prawn on Toast
(+\$5 per pax)

Main Dish

Deep-Fried Squid with
Salt and Pepper
-
Braised Egg Plant and Minced Pork
with Black Vinegar
-
Steamed Pork Patty
with Dried Squid
-
Sautéed Grouper Fillet
(+\$15 per pax)
-
Crispy Prawns with Cereal
and Salted Egg Yolk
(+\$15 per pax)
-
Half Soy Sauce Chicken(+ \$60)

Vegetable

Fried Vegetable with Garlic
-
Stir-Fried Chinese Broccoli
with Ginger and Yellow Sugar
-
Vegetarian Mapo Tofu
-
Sizzling Chinese Lettuce
with Tai-O Shrimp Paste
(+\$15 per pax)
-
Clay Pot Mixed Vegetables
with Dried Shrimp and Vermicelli
(+\$15 per pax)

Top up your meal

Soup

Soup of the Day (+\$18 per pax)

Thick Soup with Fish Maw and Shredded
Chicken (+\$32 per pax)

Hairy Fig , Fresh Chinese Yam, Chestnut,
Lily Bulb Nourishing Soup (+\$32 per pax)

Double-Boiled Almond Soup with Pig's Lung
(+\$38 per pax)

Rice or Noodle

Jasmine Rice (+\$10 per pax)

Yangzhou Fried Rice
(+\$28 per pax)

Stir-Fried Rice Vermicelli with Scrambled
Egg (+\$28 per pax)

Stir-Fried Noodles with Shredded Pork
(+\$38 per pax)

Classic Tai Chi Yin-Yang Rice
(+\$48 per pax)

Dessert

Crispy Milk Roll (+\$12 per pax)

Steamed Ginger and Red Dates Pudding
(+\$12 per pax)

Black Sesame Soup (+\$28 per pax)

Almond Soup with Egg White
(+\$28 per pax)

Double-Boiled Ginkgo Nut & Lotus Seed
Sweet Soup (+\$28 per pax)



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前菜 + 主菜 + 蔬菜

每位 \$168 (兩位起)

2至3人選1款前菜+2款主菜+1款蔬菜

4至8人選2款前菜+3款主菜+2款蔬菜

9人或以上選3款前菜+4款主菜+3款蔬菜

前菜

點心薈萃
話梅車厘茄
糖醋排骨
子薑糖心皮蛋
麻香鳳尾蝦多士 (每位+\$5)

主菜

椒鹽鮮魷
黑醋魚香茄子煲
陳皮蒸豚肉餅
蒜蓉粉絲蒸龍躉球 (每位+\$10)
乾燒蝦球 (每位+\$15)
半隻金牌校友脆皮雞 (+\$60)

蔬菜

清炒時蔬
紅燒豆腐
蕃茄炒蛋
大澳啫啫唐生菜 (每位+\$15)
蝦乾粉絲雜菜煲 (每位+\$15)

升級加配湯羹、飯麵或甜品

湯羹

精選例湯 (每位+\$18)
碗仔翅 (每位+\$18)
五指毛桃燉鮮淮山
栗子百合養生湯 (每位+\$32)
金銀杏汁燉白肺湯 (每位+\$38)

飯麵

絲苗白飯 (每位+\$10)
牛油果蝦仁蛋白飯 (每位+\$28)
雪菜火鴨絲炆米粉 (每位+\$28)
豉油王雞絲炒麵 (每位+\$38)
太極鴛鴦飯 (每位+\$48)

甜品

香脆牛奶卷 (每位+\$12)
薑汁棗皇糕 (每位+\$12)
香滑芝麻糊 (每位+\$28)
蛋白杏仁茶 (每位+\$28)
銀杏燉湘蓮 (每位+\$28)



Daily Lunch Set

The whole table is required to order the same item

Appetizer + Main Course + Vegetable

\$168 per person (two pax up)

For 2 to 3 people: Choose 1 appetizer, 2 main dishes, and 1 vegetable dish.

For 4 to 8 people: Choose 2 appetizers, 3 main dishes, and 2 vegetable dishes.

For 9 or more people: Choose 3 appetizers, 4 main dishes, and 3 vegetable dishes.

Appetizer

Dim Sum Selection
-
Preserved Plum Cherry Tomatoes
-
Sweet & Sour Pork Ribs
with Vinegar
-
Pickled Ginger and Century Egg
-
Deep Fried Prawn on Toast
(+\$5 per pax)

Main Dish

Deep-Fried Squid with
Salt and Pepper
-
Braised Egg Plant and Minced Pork
with Black Vinegar
-
Steamed Pork Patty
with Aged Tangerine Peel
-
Steamed Grouper Fillet with Garlic and
Rice Vermicelli
(+\$15 per pax)
-
Dry Braised Prawn with Chili Sauce
(+\$15 per pax)
-
Half Crispy Chicken (+\$60)

Vegetable

Fried Vegetable
-
Braised Tofu in Brown Sauce
-
Stir-Fried Eggs with Tomato
-
Sizzling Chinese Lettuce
with Tai-O Shrimp Paste
(+\$15 per pax)
-
Clay Pot Mixed Vegetables
with Dried Shrimp and Vermicelli
(+\$15 per pax)

Top up your meal

Soup

Soup of the Day (+\$18 per pax)

Imitation Fish Fin Soup (+\$18 per pax)

Hairy Fig , Fresh Chinese Yam, Chestnut, Lily
Bulb Nourishing Soup (+\$32 per pax)

Double-Boiled Almond Soup
with Pig's Lung (+\$38 per pax)

Rice or Noodle

Jasmine Rice (+\$10 per pax)

Egg White Fried Rice with Avocado and
Shrimp (+\$28 per pax)

Braised Rice Vermicelli with Shredded Duck
and Pickles (+\$28 per pax)

Soy Sauce Stir-fried Noodles with Shredded
Chicken (+\$38 per pax)

Classic Tai Chi Yin-Yang Rice
(+\$48 per pax)

Dessert

Crispy Milk Roll (+\$12 per pax)

Steamed Ginger and Red Dates Pudding
(+\$12 per pax)

Black Sesame Soup (+\$28 per pax)

Almond Soup with Egg White
(+\$28 per pax)

Double-Boiled Ginkgo Nut and
Lotus Seed Sweet Soup (+\$28 per pax)



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前菜 + 主菜 + 蔬菜

每位 \$168 (兩位起)

2至3人選1款前菜+2款主菜+1款蔬菜

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9人或以上選3款前菜+4款主菜+3款蔬菜

前菜

點心薺萃

話梅車厘茄

糖醋排骨

子薑糖心皮蛋

麻香鳳尾蝦多士(每位+\$5)

主菜

椒鹽鮮魷

豉汁蒸排骨

鹹魚蒸肉餅

拍薑海鹽蒸龍躉球(每位+\$10)

XO醬炒蝦球(每位+\$15)

半隻鹽水鴨 (+\$60)

蔬菜

魚湯時蔬

薑汁黃糖炒芥蘭

豉汁蒸豆腐

大澳啫啫唐生菜(每位+\$15)

蝦乾粉絲雜菜煲(每位+\$15)

升級加配湯羹、飯麵或甜品

湯羹

精選例湯 (每位+\$18)

翡翠蛋白海鮮羹 (每位+\$32)

五指毛桃燉鮮淮山
栗子百合養生湯 (每位+\$32)

金銀杏汁燉白肺湯 (每位+\$38)

飯麵

絲苗白飯 (每位+\$10)

燒汁鰻魚炒飯 (每位+\$28)

魚香茄子炆米粉 (每位+\$28)

肉絲炒麵 (每位+\$38)

太極鴛鴦飯 (每位+\$48)

甜品

香脆牛奶卷 (每位+\$12)

薑汁棗皇糕 (每位+\$12)

香滑芝麻糊 (每位+\$28)

蛋白杏仁茶 (每位+\$28)

銀杏燉湘蓮 (每位+\$28)



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Appetizer

Dim Sum Selection
-
Preserved Plum Cherry Tomatoes
-
Sweet & Sour Pork Ribs
with Vinegar
-
Pickled Ginger and Century Egg
-
Deep Fried Prawn on Toast
(+\$5 per pax)

Main Dish

Deep-Fried Squid with
Salt and Pepper
-
Steamed Pork Ribs
with Black Bean Sauce
-
Steamed Pork Patty
with Salted Fish
-
Steamed Grouper Fillet
with Ginger and Sea Salt
(+\$10 per pax)
-
Stir-fried Prawns with XO Sauce
(+\$15 per person)
-
Half Marinated Duck (+\$60)

Vegetable

Vegetable with Fish Broth
-
Stir-Fried Chinese Broccoli with Ginger
and Yellow Sugar
-
Steamed Tofu
with Black Bean Sauce
-
Sizzling Chinese Lettuce
with Tai-O Shrimp Paste
(+\$15 per pax)
-
Clay Pot Mixed Vegetables
with Dried Shrimp and Vermicelli
(+\$15 per pax)

Top up your meal

Soup

Soup of the Day (+\$18 per pax)

Egg White and Seafood Soup with
Vegetable (+\$32 per pax)

Hairy Fig , Fresh Chinese Yam, Chestnut, Lily
Bulb Nourishing Soup (+\$32 per pax)

Double-Boiled Almond Soup with Pig's Lung
(+\$38 per pax)

Rice or Noodle

Jasmine Rice (+\$10 per pax)

Fried Rice with Japanese Eel
(+\$28 per pax)

Braised Rice Vermicelli with
Egg Plant and Minced Pork (+\$28 per pax)

Stir-Fried Noodles with Shredded Pork
(+\$38 per pax)

Classic Tai Chi Yin-Yang Rice
(+\$48 per pax)

Dessert

Crispy Milk Roll (+\$12 per pax)

Steamed Ginger and Red Dates Pudding
(+\$12 per pax)

Black Sesame Soup (+\$28 per pax)

Almond Soup with Egg White
(+\$28 per pax)

Double-Boiled Ginkgo Nut & Lotus Seed
Sweet Soup (+\$28 per pax)



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前菜 + 主菜 + 蔬菜

每位 **\$168** (兩位起)

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9人或以上選3款前菜+4款主菜+3款蔬菜

前菜

點心薈萃
話梅車厘茄
糖醋排骨
脆皮豆腐粒
麻香鳳尾蝦多士(每位+\$5)

主菜

蝦醬銀魚仔蒸肉根
黑醋魚香茄子煲
蜜桃生炒骨
油泡龍躉球(每位+\$10)
金沙麥皮黃金蝦(每位+\$15)
蟲草花杞子蒸雞 (+\$15)

蔬菜

蒜蓉時蔬
薑汁黃糖炒芥蘭
蔥燒豆腐
大澳啫啫唐生菜(每位+\$15)
蝦乾粉絲雜菜煲(每位+\$15)

升級加配湯羹、飯麵或甜品

湯羹

精選例湯 (每位+\$18)
碗仔翅 (每位+\$18)
五指毛桃燉鮮淮山
栗子百合養生湯(每位+\$32)
金銀杏汁燉白肺湯(每位+\$38)

飯麵

絲苗白飯 (每位+\$10)
楊州鍋伊 (每位+\$28)
星洲炒米粉 (每位+\$28)
豉汁頭腩炒麵 (每位+\$38)
太極鴛鴦飯 (每位+\$48)

甜品

香脆牛奶卷 (每位+\$12)
薑汁棗皇糕 (每位+\$12)
香滑芝麻糊 (每位+\$28)
蛋白杏仁茶 (每位+\$28)
銀杏燉湘蓮 (每位+\$28)



Daily Lunch Set

The whole table is required to order the same item

Appetizer + Main Course + Vegetable

\$168 per person (two pax up)

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For 4 to 8 people: Choose 2 appetizers, 3 main dishes, and 2 vegetable dishes.

For 9 or more people: Choose 3 appetizers, 4 main dishes, and 3 vegetable dishes.

Appetizer

Dim Sum Selection
-
Preserved Plum Cherry Tomatoes
-
Sweet & Sour Pork Ribs
with Vinegar
-
Crispy Tofu
-
Deep Fried Prawn on Toast
(+\$5 per pax)

Main Dish

Steamed Pork Slices with Shrimp Paste
and Dried Silver Fish
-
Braised Eggplant and Minced Pork
with Black Vinegar
-
Sweet and Sour Pork with Peaches
-
Sautéed Grouper Fillets
(+\$10 per pax)
-
Crispy Prawns with Cereal and
Salted Egg Yolk (+\$15 per pax)
-
Steamed Chicken with Cordyceps Flowers
and Goji Berries (+\$15 per pax)

Vegetable

Fried Vegetable with Garlic
-
Stir-Fried Chinese Broccoli with
Ginger and Yellow Sugar
-
Braised Tofu with Scallion
-
Sizzling Chinese Lettuce
with Tai-O Shrimp Paste
(+\$15 per pax)
-
Clay Pot Mixed Vegetables
with Dried Shrimp and Vermicelli
(+\$15 per pax)

Top up your meal

Soup

Soup of the Day (+\$18 per pax)

Imitation Fish Fin Soup(+\$18 per pax)

Hairy Fig , Fresh Chinese Yam, Chestnut,
Lily Bulb Nourishing Soup (+\$32 per pax)

Double-Boiled Almond Soup with
Pig's Lung (+\$38 per pax)

Rice or Noodle

Jasmine Rice(+\$10 per pax)

E-fu Noodles in Supreme Soup
(+\$28 per pax)

Singapore-Style Fried Rice Vermicelli
(+\$28 per pax)

Stir-Fried Noodles with Steamed Garoupa
Fillet and Black Bean Sauce (+\$38 per pax)

Classic Tai Chi Yin-Yang Rice
(+\$48 per pax)

Dessert

Crispy Milk Roll (+\$12 per pax)

Steamed Ginger and Red Dates Pudding
(+\$12 per pax)

Black Sesame Soup (+\$28 per pax)

Almond Soup with Egg White
(+\$28 per pax)

Double-Boiled Ginkgo Nut and
Lotus Seed Sweet Soup (+\$28 per pax)