

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 **\$178** (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

糖醋排骨

涼拌繡球菌

擂椒松花皮蛋

麻香鳳尾蝦多士(每位+\$5)

主菜

紫蘿炒牛肉

黑醋魚香茄子煲

土魷蒸肉餅

拍薑海鹽蒸龍躉球 (每位+\$15)

冰梅京燒骨 (每位+\$15)

半隻豉油雞 (+\$65)

蔬菜

蒜蓉時蔬

豉汁蒸豆腐

薑汁黃糖炒芥蘭

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+\$30)

紅燒花膠雞絲羹 (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+\$40)

飯麵 (兩位起)

揚州炒飯 (每位+\$30)

乾燒伊麵 (每位+\$30)

豉椒牛河 (每位+\$38)

太極鴛鴦飯 (每位+\$48)

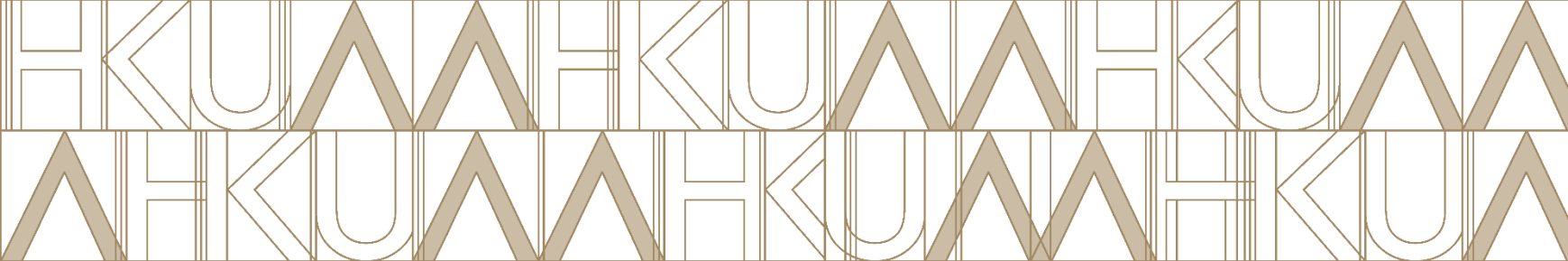
甜品

香滑芝麻糊 (每位+\$28)

合桃露 (每位+\$28)

薑汁紅棗湯圓 (每位+\$28)

特色雪糕 (每位+\$30)



Daily Lunch Set

The whole table is required to order the same item

Appetizer + Main Course + Vegetable

\$178 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

Sweet & Sour Pork Ribs
-
Chilled Cauliflower Fungus Salad
-
Century Egg with Mashed Pepper
-
Deep-fried Prawn on Toast
(+\$5 per person)

Main Dish

Stir-fried Beef with Pineapple &
Pickled Ginger
-
Braised Eggplant & Minced Pork
with Black Vinegar
-
Steamed Pork Patty
with Dried Squid
-
Steamed Grouper Fillet with Salt
& Ginger (+\$15 per person)
-
Spare Rib in Plum Sauce &
Tangerine Peel (+\$15 per person)
-
Soy Sauce Chicken (+\$65 Half)

Vegetable

Stir-fried Seasonal Vegetables
with Garlic
-
Steamed Tofu
with Black Bean Sauce
-
Stir-fried Kale with Ginger &
Brown Sugar
-
Sizzling Chinese Lettuce
with Tai-O Shrimp Paste
(+\$15 per person)
-
Poached Assorted Vegetables
with Dried Shrimp & Vermicelli
(+\$15 per person)

Top up your meal

Soup

Soup of the Day (+\$30 per pax)

Braised Shredded Fish Maw &
Chicken in Thick Soup (+\$32 per pax)

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

Double-boiled Almond Soup with
Pig's Lung (+\$40 per pax)

Rice or Noodle (2 pax up)

Yangzhou Fried Rice (+\$30 per pax)

Braised E-Fu Noodles with
Mushrooms (+\$30 per pax)

Stir-fried Rice Noodles with Beef &
Black Bean (+\$38 per pax)

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

Dessert

Black Sesame Sweet Soup
(+\$28 per pax)

Walnut Sweet Soup
(+\$28 per pax)

Glutinous Rice Ball in Ginger & Red
Date Soup (+\$28 per pax)

Ice Cream of the Day
(+\$30 per pax)

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全檯賓客須享用相同菜式

前菜 + 主菜 + 蔬菜

每位 **\$178** (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

冰川藜麥茄子

涼拌繡球菌

擂椒松花皮蛋

麻香鳳尾蝦多士 (每位+\$5)

主菜

菜心炒牛肉

黑醋魚香茄子煲

土魷蒸豚肉餅

乾燒蝦球 (每位+\$15)

蒜蓉粉絲蒸東星斑頭腩

(每位+\$20)

半隻金牌校友脆皮雞 (+\$65)

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+\$30)

濃湯雞絲素翅羹 (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+\$40)

飯麵 (兩位起)

牛油果蝦仁蛋白炒飯 (每位+\$30)

雪菜火鴨絲炆米粉 (每位+\$30)

豉油王雞絲炒麵 (每位+\$38)

太極鴛鴦飯 (每位+\$48)

甜品

香滑芝麻糊 (每位+\$28)

合桃露 (每位+\$28)

薑汁紅棗湯圓 (每位+\$28)

特式雪糕 (每位+\$30)

Daily Lunch Set

The whole table is required to order the same item

Appetizer + Main Course + Vegetable

\$178 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

Crispy Glacier Eggplant
with Quinoa

-

Chilled Cauliflower Fungus Salad -
Century Egg
with Mashed Pepper

-

Deep-fried Prawn on Toast
(+\$5 per person)

Main Dish

Stir-fried Beef with Choy Sum

-

Braised Eggplant & Minced Pork
with Black Vinegar

-

Steamed Pork Patty
with Dried Squid

-

Dry-braised Prawn with Chilli
Sauce (+\$15 per person)

-

Steamed Grouper's Head with
Garlic & Vermicelli
(+\$20 per person)

-

Signature Deep-fried Chicken in
Cantonese Style (+\$65 Half)

Vegetable

Stir-fried Vegetables

-

Braised Tofu in Brown Sauce

-

Scrambled Egg with Tomato

-

Sizzling Chinese Lettuce
with Tai-O Shrimp Paste
(+\$15 per person)

-

Poached Assorted Vegetables
with Dried Shrimp & Vermicelli
(+\$15 per person)

Top up your meal

Soup

Soup of the Day (+\$30 per pax)

Braised Shredded Chicken &
Vegetarian Shark Fin in Thick Soup
(+\$32 per pax)

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

Double-boiled Almond Soup with
Pig's Lung (+\$40 per pax)

Rice or Noodle (2 pax up)

Fried Rice with Avocado, Shrimp &
Egg White (+\$30 per pax)

Braised Rice Vermicelli with
Shredded Duck & Pickles
(+\$30 per pax)

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

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

Dessert

Black Sesame Sweet Soup
(+\$28 per pax)

Walnut Sweet Soup
(+\$28 per pax)

Glutinous Rice Ball in Ginger & Red
Date Soup (+\$28 per pax)

Ice Cream of the Day
(+\$30 per pax)

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前菜 + 主菜 + 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

糖醋排骨

涼拌繡球菌

麻辣鴨舌

麻香鳳尾蝦多士 (每位+\$5)

主菜

涼瓜炒牛肉

豉汁蒸排骨

鹹魚蒸肉餅

XO醬炒蝦球 (每位+\$15)

油泡星斑球 (每位+\$20)

半隻霸王雞 (+\$65)

蔬菜

魚湯時蔬

梅菜蒸菜芯

薑汁黃糖炒芥蘭

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+\$30)

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+\$40)

飯麵 (兩位起)

燒汁鰻魚炒飯 (每位+\$30)

魚香茄子炆米粉 (每位+\$30)

松露什菌炆伊麵 (每位+\$38)

太極鴛鴦飯 (每位+\$48)

甜品

香滑芝麻糊 (每位+\$28)

合桃露 (每位+\$28)

薑汁紅棗湯圓 (每位+\$28)

特色雪糕 (每位+\$30)

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Appetizer

Sweet & Sour Pork Rib
-
Chilled Cauliflower Fungus Salad
-
Spicy Mala Duck Tongue
-
Deep-fried Prawn on Toast
(+\$5 per person)

Main Dish

Stir-fried Beef with Bitter Melon
-
Steamed Pork Rib
with Black Bean Sauce
-
Steamed Pork Patty
with Salted Fish
-
Stir-fried Prawn with XO Sauce
(+\$15 per person)
-
Wok-fried Coral Garoupa Fillet
(+\$20 per person)
-
Poached Chicken
with Scallion Oil (+\$65 Half)

Vegetable

Poached Vegetables
in Fish Broth
-
Steamed Choy Sum
with Preserved Vegetables
-
Stir-fried Kale
with Ginger & Brown Sugar
-
Sizzling Chinese Lettuce
with Tai-O Shrimp Paste
(+\$15 per person)
-
Poached Assorted Vegetables
with Dried Shrimp & Vermicelli
(+\$15 per person)

Top up your meal

Soup

Soup of the Day (+\$30 per pax)

Braised Seafood Soup with
Vegetables & Egg White
(+\$32 per pax)

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

Double-boiled Almond Soup with
Pig's Lung (+\$40 per pax)

Rice or Noodle (2 pax up)

Fried Rice with Japanese Eel
(+\$30 per pax)

Braised Rice Vermicelli
with Eggplant & Minced Pork
(+\$30 per pax)

Braised E-Fu Noodles with Truffle &
Mushrooms (+\$38 per pax)

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

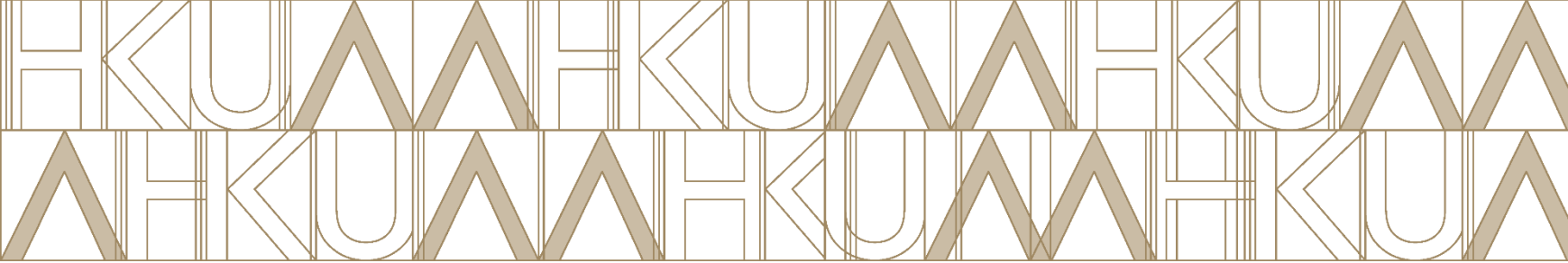
Dessert

Black Sesame Soup
(+\$28 per pax)

Walnut Sweet Soup (+\$28 per pax)

Glutinous Rice Ball in Ginger & Red
Date Soup (+\$28 per pax)

Ice Cream of the Day
(+\$30 per pax)



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前菜

冰川藜麥茄子

涼拌繡球菌

擂椒松花皮蛋

麻香鳳尾蝦多士 (每位+\$5)

主菜

蝦醬銀魚仔蒸爽肉

蜜桃生炒骨

蟲草花杞子蒸雞 (每位+\$15)

金沙麥皮黃金蝦 (每位+\$15)

薑蔥炆頭腩 (每位+\$20)

油泡龍躉球 (每位+\$20)

蔬菜

蒜蓉時蔬

蔥燒豆腐

薑汁黃糖炒芥蘭

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+\$30)

菠菜蛋白海鮮羹 (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+\$40)

飯麵 (兩位起)

乾炒牛河 (每位+\$30)

星洲炒米粉 (每位+\$30)

豉椒頭腩炒麵 (每位+\$38)

太極鴛鴦飯 (每位+\$48)

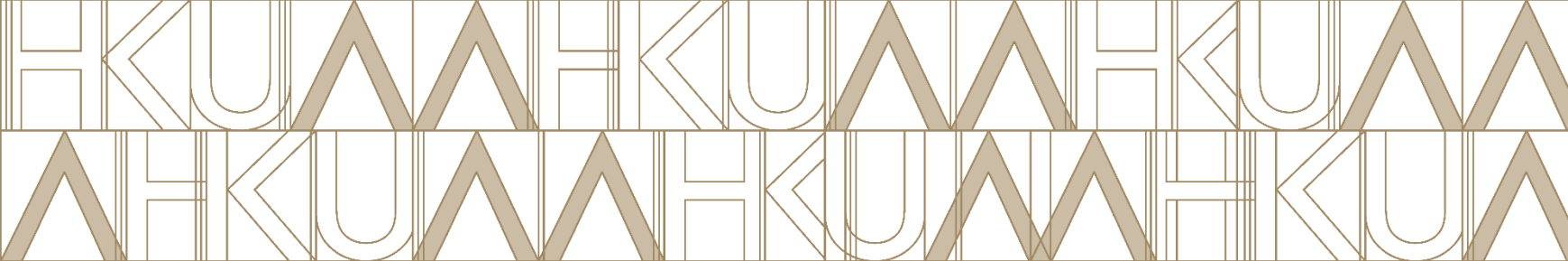
甜品

香滑芝麻糊 (每位+\$28)

合桃露 (每位+\$28)

薑汁紅棗湯圓 (每位+\$28)

特色雪糕 (每位+\$30)



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

Appetizer

Crispy Glacier Eggplant
with Quinoa
-
Chilled Cauliflower Fungus
Salad -
Century Egg
with Mashed Pepper
-
Deep-fried Prawn on Toast
(+\$5 per person)

Main Dish

Steamed Pork Neck with Shrimp Paste
& Dried Anchovy
-
Sweet & Sour Pork with Peach
-
Steamed Chicken with Cordyceps Flower
& Wolfberry (+\$15 per person)
-
Crispy Prawn with Salted Egg Yolk &
Cereal
(+\$15 per person)
-
Braised Garoupa's Head & Belly with
Ginger & Scallion (+\$20 per person)
-
Wok-fried Giant Garoupa Fillet
(+\$20 per person)

Vegetable

Stir-fried Vegetables with Garlic
-
Braised Tofu with Scallion
-
Stir-fried Kale with Ginger &
Brown Sugar
-
Sizzling Chinese Lettuce with Tai-
O Shrimp Paste (+\$15 per person)
-
Poached Assorted Vegetables
with Dried Shrimp & Vermicelli
(+\$15 per person)

Top up your meal

Soup

Soup of the Day (+\$30 per pax)

Braised Seafood Soup with
Vegetables & Egg White
(+\$32 per pax)

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

Double-boiled Almond Soup with
Pig's Lung (+\$40 per pax)

Rice or Noodle (2 pax up)

Stir-Fried Rice Noodles with Beef
(+\$30 per pax)

Fried Rice Vermicelli in Singaporean
Style (+\$30 per pax)

Stir-fried Noodles
with Garoupa Fillet, Black Bean &
Pepper (+\$38 per pax)

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

Dessert

Black Sesame Soup
(+\$28 per pax)

Walnut Sweet Soup
(+\$28 per pax)

Glutinous Rice Ball in Ginger & Red
Date Soup (+\$28 per pax)

Ice Cream of the Day
(+\$30 per pax)