



Lunch Menu

January 4,2026~January 31,2026

Cold Dishes

Chilled Sweet Potato Soup
Raw Ham and Fruit
Steamed Pork with Tuna Sauce (Tonnato Style)

Scallops Marinated in Shaoxing Wine
Pickled Mustard Stems with Plum

Serve on a Platter

Marinated Seafood
Cold Meat Selection
Smoked Salmon
Assorted Terrine
Potato Salad
Caesar Salad
Sardine Escabeche
Marinated Herring with Sour Cream Sauce

Scattered Sushi with Red Kidney Beans

Cantonese-style Chilled Jellyfish

Our Chef's will Give the Last Touch in Front of You

Roast Beef
Traditional Curry
Peking Duck
Noodle Soup with Green Onion
Dim Sum

Soup

Today's Soup

Cheese/Salad

Cheese Selection with Dried Fruits
Salad Selection

Dessert

Fruits
Dessert
Gelato
Cherries Jubilee

Hot Dishes

Assorted Vegetables
Assorted Fried Dishes
Pumpkin and Ham Gratin with Cheese
Pot-au-feu (French-style Beef Stew)
Acqua Pazza (Italian-style Fish Stew)
Chicken and Sweet Potato Gratin
Braised Ezo Venison in Red Wine

Spiced Grilled Chicken Thigh
Simmered Root Vegetables

Shrimp with Chili Sauce
Fragrant Fried Rice with Cha Siu
Crispy Rice with Mixed Ingredients
Squid and Plum Shumai
Spicy Stir-fried Chicken

Today's Bowl

On account of the ingredients, some menus may be changed. Thank you for your understanding.
Kindly inform us you are allergic to certain foods or are observing dietary restrictions.