

Dynasty 8-course Set Lunch

Personalise your set lunch by
selecting one item per course

58.00 per person

(Minimum 2 Persons)

Selection of Hot and Cold Starters

蒜泥白肉

Poached Pork Belly in Garlic Sauce
with Spring Onions

酒花醉鸡

Chilled Chicken Marinated
in Shaoxin Chinese Wine

红油抄手

Poached Prawn Dumpling in Szechuan Sauce
with Chilli Oil

酸辣关东木耳

Black Fungus Marinated
in Spicy and Sour Sauce

Signature Barbeque Selection

挂炉烧鸭

Hong Kong Style Roast Duck with Cinnamon,
Star Anise and Chinese Wine

蜜汁叉烧

Barbecued Pork Loin with Sweet Honey Glaze

脆皮烧肉

Crispy Pork Belly Marinated with Five Spices

麻辣烧鸡 🌶️🌶️🌶️

Roasted Chicken with Spicy Sesame Chilli Sauce



Pinch spicy



Mild spicy



Hot spicy




Fiery spicy



Vegetarian

Soups and Broths

四川蟹肉酸辣汤 

Crabmeat and Sea Cucumber Hot and Sour Soup
with Shredded Bamboo and
Wood Ear Mushrooms

老火烈汤

Chef's Double-boiled Soup of the Day

瑶柱蟹肉鱼鳔羹

Superior Broth with Braised Crabmeat
and Fish Maw

Fish and Seafood


红斑, 笋壳, 雪鱼, 红鲟鱼头, 多宝鱼

(2-3 位限点雪鱼)

2-3 diners: Cod Fillet

4 diners and above: Choice of Red Grouper, Marble Goby,
Cod Fillet or Snapper Fish Head, Turbot Fish

Preparation style

金银蒜蒸, 清蒸, 油浸, 麻辣焖 

Steamed with Minced Garlic

Steamed with Superior Soy Sauce

Deep-fried with Coriander Soy Sauce

Braised with Fiery Szechuan Peppercorns

野菇露笋带子

Stir-fried Scallop with Wild Mushrooms,
Asparagus and Garlic



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy



Vegetarian

Meat and Poultry

野椒焖鸡煲 


Braised Chicken with Preserved Wild Chilli
and Wood Ear Mushrooms

香芒排骨

Deep-fried Pork Ribs with Spicy Mango Sauce


樟茶鸭

House Smoked Duck Prepared Szechuan Style

黑椒牛柳粒 

Stir-fried Beef Tenderloin with Black Pepper Sauce

Vegetables Dishes

麻婆豆腐 

Braised Bean Curd with Minced Pork
in Hot Chilli Bean Sauce

干扁四季豆

Pan-fried String Beans with Minced Pork,
Preserved Cabbage and Dried Shrimp

上汤杞子灼时蔬

Braised Leafy Greens with Superior Stock

梅菜干炒芥兰

Pan-fried Hong Kong Kai Lan with
Braised Preserved Cabbage



Pinch spicy



Mild spicy



Hot spicy




Fiery spicy



Vegetarian


Rice and Noodles

四川鸡丝担担面 


Szechuan Spicy “Dan Dan” Noodles
with Shredded Chicken

海鲜粒炒面线

Wok-fried Vermicelli with Bean Sprouts,
Seafood and Yellow Chives

XO 酱蟹肉银芽炒饭 

XO Egg Fried Rice with Crabmeat and
Bean Sprouts

姜香碧绿炒饭 

Wok-fried Rice with Asian Greens and
Minced Ginger

Dessert

红莲炖雪蛤

Double-boiled Hashima with Lotus Seeds
and Red Dates

豆沙锅饼(每份)

Pan-fried Szechuan Pancake with
Red Bean Paste

香芒滑布丁

Chilled Mango Pudding



Pinch spicy



Mild spicy



Hot spicy



Fiery spicy



Vegetarian