



99 麵 noodles



LUSCIOUS MEAT VARIATIONS

From now until October 31, 2020
11:00 a.m. to 12:00 a.m. daily

As the autumn weather revives your appetite, come please your palate with the hearty flavors of pork and other meats, showcased through different authentic Chinese cooking techniques. Paired with cordyceps flowers, shrimp and more, this savory menu is the perfect start to a delectable fall.

時令精選 Seasonal Specialties

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| 北京泡菜 | 90 |
| Marinated spicy pickled cabbage with apple and pear | |
| 陳年花雕醉雞 | 140 |
| Marinated chicken with Hua Diao wine | |
|  蟲草花火腿燉獅子頭 | 90 |
| Double-boiled pork meat ball with Chinese ham and cordyceps flowers in chicken soup | |
| 酥炸五香豬肉配荷葉餅 | 150 |
| Lightly fried sliced pork belly with steamed pancakes | |
| 蝦仁豬肉蘑菇炒麻食 | 150 |
| Wok-fried noodles with shrimp, pork, mushroom and vegetables | |
| 桂圓木瓜雪耳羹 | 80 |
| Papaya sweet soup with snow fungus and longan | |



所有價目須另加10%服務費 All prices are subject to 10% service charge