

Dinner Stories at pacific place



Dim sum & Appetizer 點心和頭盤

黑椒和牛酥
Wagyu beef puffs with black pepper
金不換攪菜蝦春卷
Prawns spring roll with olive vegetable and sweet basil
水晶蝦餃
Crystal har gau - shrimp dumpling
黑蒜燒賣
Black garlic siu mai - pork and shrimp dumpling
蔥香海參餃
Sea cucumber dumpling with infused scallion oil
紅菜頭野菌餃 (素)
Wild mushroom and beetroot dumpling (V)
椒鹽雞軟骨
Deep-fried chicken cartilage with salt and pepper

黑炭魚香咸水角
Yuxiang crispy pork dumpling
龍蝦湯魷魚煎堆
Lobster broth and squid deep-fried dumpling
擔擔湯包
Dan dan xiaolong bao
雞縱菌帶子餃
Scallop and Yunnan termite mushroom dumpling
松茸冬菇包 (素)
Steamed matsutake mushroom bao (V)
滷水燻蹄
Marinated cold pork knuckle
三蔥香筍 (素)
Steamed celtuce with spring onions, shallots onions (V)

Mains 主菜

豚肉麻婆豆腐
Mapo tofu served with diced Iberico pork
XO 醬西芹炒蝦球
Stir-fried prawn and celery with XO sauce
蒜蓉清炒時令蔬菜 (素)
Stir-fried seasonal vegetables with garlic (V)
沙薑雞炆飯
Braised aromatic ginger chicken rice in stone pot
素菜粒蛋白炒飯 (素)
Fried rice with egg white and mixed vegetables (V)

乾煸四季豆
Stir-fried string beans with pork and shrimp
鴛鴦菠蘿咕嚕肉
Sweet and sour pork with pineapple
法蔥樟茶鴨
Smoked duck with French onions
薑蔥撈麵 (素)
Noodles tossed with ginger and spring onions (V)
上海燻蛋擔擔麵
Dan dan pork noodles in soup with Shanghainese
coddled egg and Sakura shrimp

Dessert 甜品

流心海鹽焦糖朱古力糯米糍
Lava sea salt caramel and chocolate mochi

烏濃蛋 (素)
Oolong crème brûlée (V)

Additional signature dishes 精選菜式

海膽蟹肉春卷(4件)
King crab and sea urchin spring roll
(4 pcs) +\$58
鮑汁扒原隻花膠筒
Pan-fried whole fish maw with abalone sauce +\$128

龍蝦千絲酥(3件)
Crispy and spicy lobster puff with olive vegetable sauce
(3 pcs) +\$58
椒鹽長腳蟹
Fried Alaskan king crab with salt and pepper +\$198

Mon – Thur \$468 per person
Served with a complimentary Tea Infused Mocktail/ Cocktail/ Prosecco
2 hours of unlimited dishes | 17:30 – 21:00

All prices are subject to 10% service charge