

DINNER STORIES AT PACIFIC PLACE

Free-flow dishes | 17:30 – 21:00

STARTERS AND DIM SUM

擔擔湯包

Dan dan xiaolong bao

叉燒包

Steamed barbecue pork bao

胭脂帶子餃

Scallop & beetroot dumpling

紅菜頭野菌餃 (素)

Wild mushroom & beetroot dumpling (V)

黑椒和牛酥

Wagyu beef puff with black pepper

金不換欖菜蝦春卷

Prawns spring roll with olive vegetable and sweet basil

龍蝦湯魷魚煎堆

Lobster broth & squid deep-fried dumpling

黑蒜燒賣

Black garlic siu mai – pork & shrimp dumpling

水晶蝦餃

Crystal har gau - shrimp dumpling

香葱黑毛豬腸粉

Roasted Iberico pork with spring onion cheung fun

松茸冬菇包 (素)

Steamed matsutake mushroom bao (V)

黑炭魚香咸水角

Yuxiang crispy pork dumpling

椒蜆蜂巢芋角

Deep-fried clam & taro puff with black bean sauce

椒鹽豆腐 (素)

Fried bean curd with salt and pepper (V)

MAINS 主菜

豚肉麻婆豆腐

Mapo tofu served with diced Iberico pork

XO 醬蘆筍炒蝦球

Stir-fried prawn & asparagus with XO sauce

鴛鴦菠蘿咕嚕肉

Sweet and sour pork with pineapple

三蔥香筍 (素)

Stir-fried celtuce with spring onion, shallot & onion (V)

沙薑雞炆飯

Braised aromatic ginger chicken rice in stone pot

薑蔥撈麵 (素)

Tossed noodles with ginger & spring onion (V)

乾煸四季豆

Stir-fried string beans with pork and shrimp

蒜蓉清炒時令蔬菜 (素)

Stir-fried seasonal vegetables with garlic (V)

法蔥樟茶鴨

Smoked duck with french onions

櫻花蝦魚香脆茄子

Crispy aubergine tossed with salted fish & sakura shrimp

素菜粒蛋白炒飯 (素)

Fried rice with egg white & mixed vegetables (V)

上海燻蛋擔擔麵

Dan dan pork noodles in soup with Shanghainese coddled egg & sakura shrimp

DESSERT 甜品

流心海鹽焦糖朱古力糯米糍

Lava sea salt caramel & chocolate mochi

烏濃蛋 (素)

Oolong crème brûlée (V)

With complimentary Drinks Selection

(Select one from below)

Blackened Rose Buds

One Thousand Years of Song

Grapefruit and Guava Cooler

Lunar Traveller

Modi Prosecco

Mon to Thurs HK\$438 per person

2 hours of unlimited dim sum & dishes

All prices are subject to 10% service charge

