



LUNCH SET  
MENU

# CREATIONS

Golden Eel Skin Coated  
with Salted Egg Yolk  
黃金龍袍

Duo Dimsum  
點心  
'Siew Mai'  
Prawn Dumpling 'Ha Gau'  
魚子燒賣, 水晶鮮蝦餃

Braised Crab Meat & Fish Maw in  
Thick Chicken Broth  
濃雞湯燴蟹肉魚鰾羹

Sichuan Spicy Prawn  
四川辣子海中蝦

Roasted Crispy Duck  
掛爐燒鴨

Poached Fresh Beancurd Skin and Garlic  
with Seasonal Vegetable  
上湯蒜子鮮腐竹浸時蔬

Egg Fried Brown Rice with  
Crackling Pork Belly & Spring Onion  
火腩丁蔥花蛋炒糙米飯

Double-boiled Duo Fungus with  
Almond and Red Date  
紅棗南北杏燉雙耳

\$88++ for 4 persons

# TASTING

Chilled Century Egg & Tofu with  
Spring Onion & Spicy Sesame Oil  
紅油皮蛋凍豆腐

Chilled Japanese Cucumber with  
Vinegar & Garlic  
老醋金蒜拍青瓜

VLV Peking Duck  
VLV 北京烤鴨

Double-boiled Pearl Abalone with  
Mushroom in Chicken Consommé  
珍珠鮑北菇燉雞湯

Deep-fried Marble Goby  
油浸順殼

Poached fresh Beancurd Skin and Garlic  
with Seasonal Vegetable  
上湯蒜子鮮腐竹浸時蔬

Fried Brown Rice with  
Braised Prawn and Diced Duck Meat  
in Hokkien Style  
鮮蝦火鴨粒福建燴糙米飯

Double-boiled Duo Fungus with  
Almond and Red Date  
紅棗南北杏燉雙耳

\$138++ for 4 persons

# SIGNATURE

Starter

Duo Appetisers

前菜二小品

Crispy Calamari Ring with Tartar Sauce

Crackling Pork Belly

脆鮮魷圈塔塔醬, 脆皮燒腩仔

Poached Marble Goby Fillet

with Bamboo Fungus & Baby Cabbage in

Shark Cartilage Broth

鯊魚骨竹筴菜膽浸順殼球

Wok-fried Japanese Scallops

with X.O. Sauce

X.O. 醬炒日本帶子

Truffle Roasted London Fat Duck

松露烤倫敦鴨

Live Prawn Duo Hor Fun with Soft Egg

滑蛋生蝦鴛鴦荷粉

Mango Sago Pomelo

楊枝甘露

\$288++ for 6 persons

# INDULGENCE

VLV Peking Duck  
VLV 北京鴨

Braised Shark's Fin with  
Crab Meat and Fish Maw  
滿壇香蟹肉魚鰾翅

Steamed Marble Goby in  
Hong Kong Style  
港蒸順殼

Sichuan Spicy Prawn  
四川辣子海中蝦

Poached Fresh Beancurd Skin  
and Garlic with Seasonal Vegetable  
蒜子鮮腐竹浸時蔬

Braised Shredded Duck Noodles  
with Enoki Mushroom and Bean Sprouts  
金菇銀芽鴨絲焗生麵

'Or Nee'  
Pumpkin, Ginkgo Coconut Ice Cream  
金瓜銀杏芋泥、椰雪花

\$288++ for 4 people

\$438++ for 6 people

# DELIGHT

Triology of Dim Sum  
點心三部曲

Poached Marble Goby Fillet  
with Bamboo Fungus & Baby Cabbage  
in Shark Cartilage Broth  
鯊魚骨竹筴菜膽浸順殼球

Grilled Kagoshima Kurobuta 'Char Siew',  
Cracking Pork Belly  
蜜汁鹿儿岛黑豚、脆皮燒腩仔

Freshwater Scampi  
with Butter White Wine Sauce  
Braised Ee-Fu Noodle  
白酒汁淡水蝦皇、干燒伊麵

'Or Nee'  
Pumpkin, Coconut Ice Cream  
金瓜芋泥、椰雪花

\$42++ per person  
(Minimum 2 pax)

# ZEST

De-shelled Tiger Prawn with  
Spicy Pomelo Sauce  
辣子柚子汁老虎蝦球

Braised Shark's Fins with  
Crab Meat and Fish Maw  
满坛香蟹肉魚鰾翅

Steamed Marble Goby Fillet  
in Traditional Style  
古法蒸順殼球

Sous Vide Grain-fed Lamb  
with Cumin  
孜然烤乳羊

Pan-seared Japanese Scallop with  
Oyster Sauce Egg Noodles  
日本帶子蠔油撈麵

Almond Cream with Egg White  
& Black Sesame Dumpling  
蛋白杏仁茶汤丸

\$58++ per person  
(Minimum 2 pax)