

M

E

TO START

紅油小黃瓜 Sichuan Chili Oil Cucumber Salad

柚漬蘿蔔 Yuzu Pickled Daikon

涼拌木耳 Marinated Wood Ear Mushrooms

干邑風味炙燒烏魚子 XO-Flamed Mullet Roe

龍蝦沙拉 Lobster Salad with Red Endive

XO 紹興醉蝦凍 Drunken Shrimp Gelée with Shaoxing & XO

THE MAINS

金沙杏鮑菇 King Oyster Mushrooms with Salted Egg Yolk

炙燒客家鹹豬肉 Grilled Hakka-Style Salted Pork

豉油雞 Cantonese Soy Sauce Chicken

粉絲蒜蓉蒸扇貝 Steamed Scallops with Garlic & Vermicelli

清蒸海鱸魚 Steamed Sea Bass with Ginger & Scallion

THE TRADITION

雞肉香菇水餃 Chicken & Mushroom Dumplings

豬肉韭菜水餃 Pork & Chive Dumplings

佛跳牆 "Buddha Jumps Over the Wall" Soup

Rémy Martin XO: Full-bodied and smooth, revealing layers of plum, candied orange, and hazelnuts, finishing with roasted cocoa and honeyed gingerbread.

DISCOVER MORE



The Spirit
Presented by



REMY MARTIN

The Bar
Supported By



NEW YORK

The Menu
Concept by



THE FIFTH HOUSE

N

U