



孔鮒

BUSINESS LUNCH

麻椒茄子拼醋汁水晶肴肉  
EGG PLANT WITH SICHUAN SAUCE  
PORK ASPIC WITH AGED BLACK VINEGAR,

粟米蟹肉羹  
SWEET CORN BROTH WITH CRAB MEAT

北菇燒賣皇 及 生拆蝦餃皇  
STEAMED PORK AND SHRIMP DUMPLINGS "SHAO MAI"  
STEAMED SHRIMP DUMPLINGS

咕嚕黑毛豬  
SWEET AND SOUR IBERIAN PORK

翡翠桂魚球  
WOK-FRIED MANDARIN FISH FILLET

菌皇炆伊麵  
BRAISED E-FU NOODLES WITH WILD MUSHROOMS

是日甜點  
CHEF'S RECOMMENDATION DESSERT

每位 HK\$228 PER PERSON

兩位起  
MINIMUM FOR 2 PERSONS



孔騰

EXECUTIVE LUNCH

深山小雲耳 拼 黑毛豬叉燒  
MARINATED BLACK FUNGUS WITH DARK VINEGAR  
BARBECUE IBERIAN PORK WITH CARAMEL GLAZE,

羊肚菌竹筴湯  
DOUBLE-BOILED MOREL MUSHROOM AND BAMBOO PITHS SOUP

北菇燒賣皇 及 生拆蝦餃皇  
STEAMED PORK AND SHRIMP DUMPLINGS "SHAO MAI"  
STEAMED SHRIMP DUMPLINGS

水煮桂魚片  
POACHED MANDARIN FISH FILLET IN SPICY SOUP  
SICHUAN STYLE

翡翠帶子桂花蚌  
WOK-FRIED RED OSMANTHUS CLAMS AND SCALLOP  
WITH VEGETABLES

鮑魚海味炆鴛鴦米  
BRAISED RICE NOODLES WITH ABALONE  
AND DRIED SEAFOOD

是日甜點  
CHEF'S RECOMMENDATION DESSERT

每位 HK\$298 PER PERSON

兩位起  
MINIMUM FOR 2 PERSONS



孔樹

PREMIER LUNCH

四扣碗  
陳醋水晶肴肉、黑毛豬叉燒  
麻椒茄子、深山小雲耳  
ASSORTMENT OF APPETIZERS  
PORK ASPIC WITH AGED BLACK VINEGAR  
BARBECUE IBERIAN PORK WITH CARAMEL GLAZE,  
EGG PLANT WITH SICHUAN SAUCE,  
MARINATED BLACK FUNGUS

北菇燒賣皇 及 生拆蝦餃皇  
STEAMED PORK AND SHRIMP DUMPLINGS "SHAO MAI"  
STEAMED SHRIMP DUMPLINGS

紅扒花菇扣活鮑  
BRAISED ABALONE AND FLOWER MUSHROOM

XO 醬炒荀殼魚  
WOK-FRIED MARBLE GOBY WITH X.O. SAUCE

奶湯雲吞煲  
WONTONS SOUP IN CASSEROLE

蘆筍黑松露炒飯  
FRIED RICE WITH ASPARAGUS AND BLACK TRUFFLE

是日甜點  
CHEF'S RECOMMENDATION DESSERT

每位 HK\$528 PER PERSON

兩位起  
MINIMUM FOR 2 PERSONS

另收加一服務費

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE  
為閣下健康著想，如對任何食物有過敏反應，請與服務員聯絡。

PLEASE INFORM YOUR SERVER OF ANY FOOD RELATED ALLERGIES AS YOUR WELL-BEING AND COMFORT ARE OUR GREATEST CONCERN