天龍軒
MICHELIN DEGUSTATION MENU

Chef’s Premium Selection
Simmered fresh abalone with sea salt
Barbecued pork with osmanthus flower honey
Chilled sliced sea conch with white asparagus

*NV Lanson Black Label Brut, Champagne*

Pan-fried lobster in X.O. chili sauce served with lobster soup
*2016 Château Larrivet Haut Brion Blanc, Pessac-Leognan, Bordeaux*

Steamed garoupa fillet with Jinhua ham and superior bird’s nest

Wok-fried wagyu beef with red bell pepper
*2014 Château Morillon, Saint-Emilion, Bordeaux*

Braised glutinous rice with fresh crab claw and spring onion
*Hangzhou Chrysanthemum Buds Tea*

Chef’s Specialty Desserts
Chilled mango cream with sago and pomelo
Baked pastry with winter melon paste and melon seed

*HK$1,788 per person*

Selected premium wines available at an additional HK$800 per person

Upgrade to a glass of 2012 Château Clerc-Milon at an additional HK$480

Minimum order for 2 persons or above

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge
CELEBRATE WITH TIN LUNG HEEN

**Chef’s Premium Selection**
- Chilled sliced sea conch with pickled chili
- Barbecued pork with osmanthus flower honey
- Pan-fried scallop with salmon roe and black truffle
  
  *2018 Pinot Grigio, Livio Felluga, Friuli Venezia Giulia*

- Deep-fried crab shell filled with crab meat and onion
  
  *2016 Blanc des Cabanes, Château du Coureau, Bordeaux*

Double-boiled chicken soup with maca, dried mushroom and abalone

Braised sea cucumber stuffed with minced wagyu beef

*2015 Châteauneuf-du-Pape, Domaine du Vieux Télégraphe, Rhône Valley*

Braised rice noodle with dried shrimp and clam in fish broth

**Chef’s Specialty Desserts**
- Chilled milk pudding with honey and peach gum
- Baked pastry with winter melon paste and melon seed

*2014 Prince de Saint-Aubin, Sauternes*

**HK$1,138 per person**

**Including a glass of Ruinart, Blanc de Blancs**

**Selected premium wines available at an additional HK$800 per person**

**Minimum order for 2 persons**

---

Discount is not applicable for this seasonal menu

“If you have any concerns regarding food allergies, please inform your server before ordering”

All prices are in HK$ and subject to 10% service charge
WELL-BEING MENU

Chef’s Premium Selection
Marinated abalone and razor clam with Chinese yam in soy sauce
Deep-fried shrimp toast
NV Ruinart, Blanc de Blancs, Champagne
Pan-fried fresh crab claw with crab meat and fresh lily bulb
2016 Blanc des Cabanes, Château du Coureau, Bordeaux
Double-boiled sea conch soup with sea cucumber, wolfberry and red date
Pan-fried beef fillet and pineapple in sweet and sour sauce
2016 Merlot, Beringer, Napa Valley, USA
Baked barley in cheese sauce served with scallop
Hangzhou Chrysanthemum Buds Tea

Chef’s Specialty Desserts
Double-boiled black glutinous rice soup with sea coconut
Steamed sponge cake with common rue
HK$988 per person

Selected premium wines available at an additional HK$800 per person

Minimum order for 2 persons or above

Discount is not applicable for this seasonal menu

“If you have any concerns regarding food allergies, please inform your server before ordering.”
All prices are in HK$ and subject to 10% service charge.
PRUNIER CAVIAR & CHEF PAUL APPETIZERS

**Prunier Caviar 15g**

**Chef’s Premium Selection**
Roasted crispy suckling pig served with Chinese puff
Crispy beef brisket with lemon juice
Chilled shredded abalone with jellyfish

**Including one glass of Dom Pérignon 2008**

**HK$892 per person**

*Minimum order for 2 persons or above*

Caviar Selection

- Prunier Tradition (30g per tin)  HK$1,250
- Prunier Paris (30g per tin)  HK$1,900
- Caviar Beluga (30g per tin)  HK$6,200

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge.
EXECUTIVE SET LUNCH

**Chef’s Premium Selection**
Barbecued pork with osmanthus flower honey
Steamed turnip cake and preserved meat topped with fish maw in X.O. chili sauce
*NV Ruinart, Blanc de Blancs, Champagne*

Double-boiled pork shin soup with fig and asian moon scallop

Pan-fried scallop with red bell pepper served with crispy toast
Sautéed Chinese kale with ginger
*2016 Riesling Spätlese Halbtrocken, Kaseler Nies’chen, Dominikaner Weingut C. von Nell-Breuning, Germany*

Wok-fried sliced beef rib with black fungus in oyster sauce
Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf
*2017 Pinot Noir, Coldstream Hills, Yarra Vally, Australia*

**Chef’s Specialty Desserts**
Chilled milk pudding with snow swallow
Steamed dumpling with red bean paste and vintage tangerine peel

*HK$568 per person*

*Including a glass of sommelier selection white or red wine*

*Selected premium wines available at an additional HK$550 per person*

*Minimum order for 2 persons or above*

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge
DIM SUM

🌟 🇵🇭 Baked Middle East Yoshihama abalone puff (Per Person)  162

Simmered beef brisket with red date in superior soup (Per Person)  115

Deep-fried taro dumpling with sea conch in Portuguese sauce (3 pieces)  110

🐟 🍦 Pan-fried turnip cake and preserved meat topped with X.O. chili sauce (6 pieces)  110

Deep-fried spring roll with cod fish and cheese (4 pieces)  110

👩‍🍳 🍖 Pan-fried lamb dumpling with shiso and conpoy (3 pieces)  110

 spel Baked barbecued pork bun with almond flake (3 pieces)  110

㏜ 🦞 Poached pork and shrimp wonton with preserved meat (6 pieces)  110

“*If you have any concerns regarding food allergies, please inform your server before ordering*”

All prices are in HK$ and subject to 10% service charge
DIM SUM

Steamed rice roll with scallop and pickled chili (6 pieces)  125

Steamed rice roll with assorted cordyceps flower, mushrooms and crispy rice (6 pieces)  125

Steamed pork and shrimp dumpling with scallop and Jinhua ham (1 piece)  
Steamed pork and shrimp dumpling with prawn and coriander (1 piece)  123

Steamed spotted garoupa dumpling with dried tomato (3 pieces)  110

Steamed shrimp dumpling with bamboo shoot (4 pieces)  110

Steamed fish maw with cuttlefish and crab roe (2 pieces)  110

Steamed scallop dumpling topped with salmon roe (3 pieces)  110

Steamed porcini mushroom dumpling with black garlic (3 pieces)  110

Steamed omnipork dumpling with vegetable and pine nut (3 pieces)  110

“Signature” = Pork  “Shellfish” = Vegetarian  “Spicy” = Nuts

“If you have any concerns regarding food allergies, please inform your server before ordering.”

All prices are in HK$ and subject to 10% service charge.
APPETIZERS AND COLD DISHES

Chilled shredded abalone with jellyfish in sesame oil 152

Deep-fried shrimp toast 142

Crispy beef brisket with lemon juice 142

Deep-fried frog leg with minced garlic 142

Wok-fried eel with plum sauce 142

Roasted crispy pork belly 132

Tossed bean noodle with shredded chicken in chili sauce 132

Deep-fried bean curd sheet filled with dried tomato 132

"If you have any concerns regarding food allergies, please inform your server before ordering."
All prices are in HK$ and subject to 10% service charge.
BARBECUED SPECIALTIES

🌟 Barbecued Iberian pork with honey
(24 hours advance notice required) 376

Barbecued pork with osmanthus flower honey 238

Roasted crispy suckling pig served with Chinese puff 338

Marinated chicken in soy sauce (Half Piece) 268

Roasted goose with plum sauce
(Regular portion) 338
(Half piece) 628

Tin Lung Heen Peking duck
(Half piece) 488
(Whole piece) * 898

* Additional course:
Wok-fried minced duck, mushroom and bamboo shoot served with fresh lettuce 216

Chef’s signature barbecued combination (Per Person) 185
Three kinds of your choice

Barbecued pork with osmanthus flower honey • Marinated chicken in soy sauce • Roasted goose with plum sauce • Roasted crispy pork belly • Marinated beef shin • Pig knuckle • Jellyfish

—if you have any concerns regarding food allergies, please inform your server before ordering*
All prices are in HK$ and subject to 10% service charge.
SOUPS

Per Person

Double-boiled chicken soup with fish maw in baby coconut

Double-boiled sea conch soup with fresh abalone, wolfberry and red date

Double-boiled duck soup with cordyceps and superior sea cucumber

Braised shredded duck soup with abalone

Braised hot and sour soup with scallop

Braised fresh crab meat soup with pumpkin

Double-boiled matsutake mushroom soup with red date and vegetable

= Signature = Pork = Shellfish = Vegetarian = Spicy = Nuts

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge
## BIRD’S NEST

<table>
<thead>
<tr>
<th></th>
<th>Per Person</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised superior bird’s nest with lobster in supreme broth</td>
<td></td>
<td>738</td>
</tr>
<tr>
<td>Braised superior bird’s nest with crab roe in supreme broth</td>
<td></td>
<td>738</td>
</tr>
<tr>
<td>Scrambled egg white with superior bird’s nest topped with Jinhua ham</td>
<td></td>
<td>678</td>
</tr>
<tr>
<td>Braised bamboo fungus stuffed with superior bird’s nest in supreme broth</td>
<td></td>
<td>568</td>
</tr>
<tr>
<td>Braised bird’s nest soup with seafood</td>
<td></td>
<td>368</td>
</tr>
<tr>
<td>Braised bird’s nest soup with minced chicken</td>
<td></td>
<td>368</td>
</tr>
</tbody>
</table>

*Signature, Pork, Shellfish, Vegetarian, Spicy, Nuts*

*“If you have any concerns regarding food allergies, please inform your server before ordering”*

*All prices are in HK$ and subject to 10% service charge*
# ABALONE AND AIR DRIED SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised whole Yoshihama abalone (16 heads) in supreme sauce</td>
<td>5,888</td>
</tr>
<tr>
<td>Braised whole Japanese Oma abalone (26 heads) in supreme sauce</td>
<td>1,988</td>
</tr>
<tr>
<td>Braised superior sea cucumber with amber wood ear</td>
<td>428</td>
</tr>
<tr>
<td>Braised superior sea cucumber with pomelo peel and dried shrimp roe in supreme sauce</td>
<td>358</td>
</tr>
<tr>
<td>Braised sea cucumber with conpoy and winter melon</td>
<td>268</td>
</tr>
<tr>
<td>Braised goose web with cuttlefish in abalone sauce</td>
<td>228</td>
</tr>
</tbody>
</table>

“Signature” = Pork + Shellfish + Vegetarian + Spicy + Nuts

“If you have any concerns regarding food allergies, please inform your server before ordering.”
All prices are in HK$ and subject to 10% service charge.
LIVE SEAFOOD

Steamed Live Fish
Spotted garoupa, Pacific garoupa,
Red spotted garoupa or others

Live Lobster
Wok-fried with ginger and spring onion,
Steamed with garlic,
Stir-fried with black bean sauce,
Simmered in superior soup,
Steamed with Jinhua ham and Huadiao wine

Live Prawn
Poached,
Wok-fried with spicy salt,
Pan-fried with soy sauce,
Steamed with garlic,
Drunken with Huadiao wine

Live Crab
Steamed with ginger and spring onion,
Wok-fried with ginger and spring onion,
Steamed with Huadiao wine,
Stir-fried with black bean sauce,
Wok-fried with spicy salt,
Wok-fried with soy sauce,
Steamed with egg white

“If you have any concerns regarding food allergies, please inform your server before ordering”
All prices are in HK$ and subject to 10% service charge
## SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Australian fresh abalone (Half Piece)</td>
<td>388</td>
</tr>
<tr>
<td>Steamed crab claw with egg white in Huadiao wine</td>
<td>328</td>
</tr>
<tr>
<td>Deep-fried crab shell filled with crab meat and onion</td>
<td>288</td>
</tr>
<tr>
<td>Wok-fried razor clam with termite mushroom in chili sauce</td>
<td>212</td>
</tr>
<tr>
<td>Steamed fresh abalone with Jinhua ham and shiitake mushroom in lotus leaf</td>
<td>212</td>
</tr>
<tr>
<td>Pan-fried scallop with salmon roe and asparagus</td>
<td>166</td>
</tr>
<tr>
<td>Baked oyster in sweet and sour sauce</td>
<td>148</td>
</tr>
</tbody>
</table>

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge
SEAFOOD

Sautéed lobster with porcini mushroom and spring onion 858

Sautéed garoupa fillet with shredded squid 578

Wok-fried sliced conch with chives and conpoy in X.O. chili sauce 508

Pan-fried scallop with red bell pepper served with house-made crispy rice 438

Wok-fried prawn with dried tomato 432

Wok-fried shrimp with salted egg yolk and vegetable 368

Stewed garoupa belly with pumpkin in black bean sauce 368

*Signature
*Pork
*Shellfish
*Vegetarian
*Spicy
*Nuts

“If you have any concerns regarding food allergies, please inform your server before ordering.”
All prices are in HK$ and subject to 10% service charge.
MEAT

Pan-fried Kurobuta pork filled with foie gras and onion (Per Person) 168

Braised pork belly with supreme sauce (Per Person) 128

Wok-fried wagyu beef with green pepper and minced garlic 668

Stewed beef brisket with potato in Chu Hou sauce 282

Wok-fried sliced lamb with shallot onion and spring onion in chili sauce 282

Steamed minced pork with diced abalone and conpoy 262

Pan-fried beef fillet with chestnut in abalone sauce 262

*Signature = Pork | ☸ = Shellfish | ☸ = Vegetarian | ⚠️ = Spicy | ✫ = Nuts*

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge
POULTRY

Braised chicken with chicken liver and Jinhua ham in Huadiao wine (Half Piece) 320

Stewed chicken with preserved vegetable (Half Piece) 292

Deep-fried crispy chicken (Half Piece) 292

Candied Jinhua ham served with fresh lily bulb
Wok-fried pigeon fillet with white asparagus 312

Wok-fried minced pigeon and bamboo shoot served with fresh lettuce 312

Wok-fried shredded duck with fresh mushrooms in X.O. chili sauce 288

Baked sliced duck with taro in coconut sauce 288

“If you have any concerns regarding food allergies, please inform your server before ordering”
All prices are in HK$ and subject to 10% service charge
VEGETARIAN

Pan-fried omnipork with pineapple in sweet and sour sauce 288

Braised bamboo fungus with spinach and black truffle 252

Braised cabbage with shiitake mushroom 252

Wok-fried morel mushroom and seasonal crunchy vegetables served in a crispy nest 252

Steamed white eggplant with pine nut and Chinese olive 252

Braised tofu with yellow fungus in curry 252

Wok-fried dried bean curd with seaweed and bean sprout in chili sauce 252

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge
RICE AND NOODLES

- Fried rice with diced abalone, goose and shrimp wrapped in lotus leaf (Per Person) 110

- Wok-fried glutinous rice with preserved meat 228

- Stewed vermicelli with diced garoupa and preserved meat 228

- Fried rice with conpoy and egg white 228

- Fried rice noodle with sliced beef rib in black bean sauce 228

- Pan-fried noodle with shredded chicken, chives and bean sprout 228

- Tossed thick noodle with shiitake mushroom and vegetable 228

“*If you have any concerns regarding food allergies, please inform your server before ordering
All prices are in HK$ and subject to 10% service charge*”
DESSERT

每位
Per Person

Double-boiled superior bird nest’s served with coconut milk, almond cream and syrup
(Requires approximately 30 minutes preparation time)
738

Chilled mango cream with sago and pomelo
98

Sweetened black glutinous rice soup with sea coconut
92

Sweetened almond soup with pigeon egg
92

Chilled milk pudding with snow swallow
92

“Signature”

“Pork”

“Shellfish”

“Vegetarian”

“Spicy”

“Nuts”

“If you have any concerns regarding food allergies, please inform your server before ordering.”

All prices are in HK$ and subject to 10% service charge.
PASTRIES

Chilled dried longan and snow swallow jelly (3 pieces) 92

Baked egg custard tart (2 pieces)
(Requires approximately 20 minutes preparation time) 92

Steamed dumpling with red bean paste and vintage tangerine peel (3 pieces) 85

Steamed sponge cake with common rue (3 pieces) 85

Deep-fried sesame dumpling filled with egg custard (3 pieces) 80

Baked pastry with winter melon paste and melon seed (3 pieces) 80

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge
## SPECIAL SAUCE SELECTION

<table>
<thead>
<tr>
<th>Sauce Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chopped chili</td>
<td>30</td>
</tr>
<tr>
<td>Soy sauce with chopped chili</td>
<td>30</td>
</tr>
<tr>
<td>Tin Lung Heen X.O. chili sauce</td>
<td>42</td>
</tr>
</tbody>
</table>

## TIN LUNG HEEN SPECIAL GIFT BOX

<table>
<thead>
<tr>
<th>Gift Box Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tin Lung Heen walnut</td>
<td>110</td>
</tr>
<tr>
<td>Tin Lung Heen chili sauce</td>
<td>285</td>
</tr>
<tr>
<td>Tin Lung Heen X.O. chili sauce</td>
<td>420</td>
</tr>
<tr>
<td>Tin Lung Heen walnut with Chinese Tea Set</td>
<td>230</td>
</tr>
<tr>
<td>Tin Lung Heen chili sauce with Chinese Tea Set</td>
<td>405</td>
</tr>
<tr>
<td>Tin Lung Heen X.O. chili sauce with Chinese Tea Set</td>
<td>540</td>
</tr>
</tbody>
</table>

---

*If you have any concerns regarding food allergies, please inform your server before ordering*

All prices are in HK$ and subject to 10% service charge.
## PREMIUM CHINESE TEA SELECTION

**Per Person**

<table>
<thead>
<tr>
<th>Tea Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Green Tea</strong></td>
<td>An unfermented tea which keeps the original colour of the tea leaves. No fermentation takes place during processing so the natural health substances in fresh tea leaves remain.</td>
<td>105</td>
</tr>
<tr>
<td>Early Spring Shifeng Long Jing</td>
<td></td>
<td>105</td>
</tr>
<tr>
<td>Dongting Bi Luo Chun</td>
<td></td>
<td>105</td>
</tr>
<tr>
<td><strong>White Tea</strong></td>
<td>Is a slightly fermented tea with its body covered with fluffy white hair. It brews to a pale yellow color and produces a pleasant aroma that is fruity and airy. White tea helps to lower cholesterol, prevent vascular sclerosis and reduce stress.</td>
<td>130</td>
</tr>
<tr>
<td>Fuding Silver Needle</td>
<td></td>
<td>130</td>
</tr>
<tr>
<td>Premium White Peony</td>
<td></td>
<td>65</td>
</tr>
<tr>
<td><strong>Oolong Tea</strong></td>
<td>Is a &quot;semi-fermented&quot; tea. Combining the features of green tea and black tea, Oolong tea brews are not only as clear and fragrant as green tea, but also as fresh and strong as black tea. It is commonly brewed to be strong, with a bitter taste. Oolong tea helps to replenish energy and refresh the senses.</td>
<td>150</td>
</tr>
<tr>
<td>Wuyi Da Hong Pao</td>
<td></td>
<td>150</td>
</tr>
<tr>
<td>Lan Hua Xian Tie Guan Yin</td>
<td></td>
<td>105</td>
</tr>
<tr>
<td>Monkey Pick Oolong</td>
<td></td>
<td>90</td>
</tr>
</tbody>
</table>

All prices are in HK$ and subject to 10% service charge
PREMIUM CHINESE TEA SELECTION

Black / Red Tea is a completely fermented tea. In China it is called red tea in reference to the color of the infused liquid or to the red edges of the oxidized leaves, as opposed to the color of the main body of the processed tea leaves. This is the most popular form of tea in South Asia and Europe.

- Vintage Puerh Ripen 25 Years: 185
- Qimen Black Tea: 150
- Anhui Liu An: 85
- Lychee Black Tea: 85

Scented Tea is made by mixing and fumigating tea leaves and scented flowers, letting tea assimilate the fragrance of flowers by taking advantage of the absorption of tea leaves. Scented tea is good for individuals with hypertension, as it relieves stress and helps with digestion.

- Sweet Memories Tea: 95
- Pink Rose Buds: 85

House Chinese Tea

Early Spring Long Jing, Shou Me, Iron Buddha, Shui Hsien, Puerh, Jasmine, Chrysanthemum: 44

All prices are in HK$ and subject to 10% service charge.