



HUA TING

CHEF'S SPRING SELECTION SET LUNCH MENU

From 11:30 am to 2:30 pm
Available on weekdays only

粟米餅燒鴨甫拼XO醬炒萝卜糕
招牌香芒雞挾

Signature Roasted Duck, Crispy Sweet Corn Pancake
Hua Ting Signature Baked Mango Chicken Tartlet
Wok-fried Turnip Cake, Homemade X.O. Sauce, Cured Meat, Dried Shrimp

魚湯海皇金瓜盅

Double-boiled Seafood, Whole Golden Melon, Fish Broth

金銀蒜粉絲蒸大虎蝦

Steamed Tiger Prawn, Crystal Vermicelli, Minced Garlic

香煎帶子濃雞湯稻庭面

Stewed Inaniwa Noodle, Pan-fried Hokkaido Scallop Supreme Chicken Stock

荔茸酥拼桂花糕

Crispy Yam Pastry
Chilled Osmanthus Jelly, Wolfberries

\$68 ⁺⁺
per pax

(min. 2 persons)

Prices are subject to service charge and government taxes



HUA TING

CHEF'S SPRING SELECTION SET DINNER MENU

From 6:00 pm to 10:00 pm
Available on weekdays only

脆皮野菌炸酿蟹盖

Stuffed Golden Crab Shell, Fresh Crab Meat, Wild Mushroom

砂煲浓鸡汤花胶竹笙羹

Braised Superior Chicken Broth, Fish Maw, Bamboo Pith

原笼蒸东星斑柳

Steamed Eastern Garoupa Fillet, Black Olive

避风塘秘制肉骨伴冰菜

Deep-fried Pork Rib, Crispy Garlic, Chilli, Ice Lettuce

鲍汁六头鲍焖稻庭面

Braised Inaniwa Noodle, 6-head Abalone, Premium Abalone Sauce

鳄梨果自制豆花拼美点双辉

Chilled Homemade Bean Curd, Custard Avocado
Chinese Petit Four

\$108⁺⁺
per pax

(min. 2 persons)

Prices are subject to service charge and government taxes