



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

CYCLE A
8TH - 12TH APRIL
6TH - 10TH MAY
3RD - 7TH JUNE

午市二人行政套餐
EXECUTIVE LUNCH FOR 2

\$268

兩位 2 PERSONS (包茶芥 INCLUDES TEA CHARGE)

點心薈萃 (筍尖海蝦餃 | 欖菜肉崧餃 | 燕麥素菜包 🌱)

DIM SUM PLATTER

(BAMBOO SHOOT SHRIMP DUMPLING | MINCED PORK & PRESERVED OLIVE LEAVES DUMPLING |

OAT & VEGETABLES BUN 🌱)

(每人每款一件 1 PC EACH PER PERSON)

精選例湯 | +\$28升級至精選燉湯 每位計

SOUP OF THE DAY (+\$28/PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

時令鮮蔬 (清炒 🌱 / 蒜蓉/上湯 🌱)

SEASONAL VEGETABLES (STIR-FRIED 🌱 / GARLIC / SIMMERED IN BROTH 🌱)

蟹肉蛋白菜粒炒飯

FRIED RICE WITH CRAB MEAT, EGG WHITE & DICED VEGETABLES

午市四人行政套餐
EXECUTIVE LUNCH FOR 4

\$548

四位 4 PERSONS (包茶芥 INCLUDES TEA CHARGE)

點心薈萃 (黑松露野菌餃 🌱 | 蟹肉小籠包 | 麻辣鮮蝦春卷 🌶️)

DIM SUM PLATTER

(STEAMED MUSHROOM DUMPLING WITH BLACK TRUFFLE 🌱 | XIAO LONG BAO WITH CRAB MEAT |

MALA SPICY SHRIMP SPRING ROLL 🌶️)

(每人每款一件 1 PC EACH PER PERSON)

精選例湯 | +\$28升級至精選燉湯 每位計

SOUP OF THE DAY (+\$28/PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

豉汁涼瓜炆雞

CHICKEN WITH BITTER MELON & BLACK BEAN SAUCE

時令鮮蔬 (清炒 🌱 / 蒜蓉/上湯 🌱)

SEASONAL VEGETABLES (STIR-FRIED 🌱 / GARLIC / SIMMERED IN BROTH 🌱)

魚香茄子乾燒伊麵 🌶️

BRAISED E-FU NOODLES WITH EGGPLANT, SPICY MICED PORK & ASSORTED MUSHROOMS 🌶️

🌱 素菜 VEGETARIAN

🌱 可轉素菜 VEGETARIAN AVAILABLE

🌶️ 辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

CYCLE B
15TH - 19TH APRIL
13TH - 17TH MAY
10TH - 14TH JUNE

午市二人行政套餐
EXECUTIVE LUNCH FOR 2

\$268

兩位 2 PERSONS (包茶芥 INCLUDES TEA CHARGE)

點心薈萃 (懷舊燒賣 | 竹筍上素粉粿 | 脆皮雪山叉燒包)

DIM SUM PLATTER

(STEAMED PORK & SHRIMP DUMPLING | STEAMED BAMBOO FUNGUS DUMPLING |
BAKED BBQ BUN WITH SWEET CRUST)

(每人每款一件 1 PC EACH PER PERSON)

精選例湯 | +\$28升級至精選燉湯 每位計

SOUP OF THE DAY (+\$28/PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

時令鮮蔬 (清炒 / 蒜蓉/上湯)

SEASONAL VEGETABLES (STIR-FRIED / GARLIC / SIMMERED IN BROTH)

雪菜火鴨絲燜鴛鴦米

BRAISED RICE VERMICELLI & GLASS VERMICELLI
WITH ROASTED DUCK & PRESERVED VEGETABLES

午市四人行政套餐
EXECUTIVE LUNCH FOR 4

\$548

四位 4 PERSONS (包茶芥 INCLUDES TEA CHARGE)

點心薈萃 (懷舊燒賣 | 黑金流沙包 | 脆炸素春卷)

DIM SUM PLATTER

(STEAMED PORK & SHRIMP DUMPLING | STEAMED SALTED EGG YOLK CUSTARD BUN |
CRISPY VEGETARIAN SPRING ROLL)

(每人每款一件 1 PC EACH PER PERSON)

精選例湯 | +\$28升級至精選燉湯 每位計

SOUP OF THE DAY (+\$28/PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

伴水芹香炒蝦仁

STIR-FRIED SHRIMPS & CELERY

時令鮮蔬 (清炒 / 蒜蓉/上湯)

SEASONAL VEGETABLES (STIR-FRIED / GARLIC / SIMMERED IN BROTH)

豉椒牛肉炒河

STIR-FRIED RICE NOODLES WITH BEEF, ASSORTED CHILI PEPPERS
& FERMENTED BLACK BEAN



素菜 VEGETARIAN



可轉素菜 VEGETARIAN AVAILABLE



辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

CYCLE C
22TH - 26TH APRIL
20TH - 24TH MAY
17TH - 21ST JUNE

午市二人行政套餐
EXECUTIVE LUNCH FOR 2

\$268

兩位 2 PERSONS (包茶芥 INCLUDES TEA CHARGE)

點心薈萃 (帶子菜苗餃 | 蟹肉小籠包 | 脆炸素春卷 🌱)

DIM SUM PLATTER

(SCALLOP & BABY VEGGIE DUMPLING | XIAO LONG BAO WITH CRAB MEAT |

CRISPY VEGETARIAN SPRING ROLL 🌱)

(每人每款一件 1 PC EACH PER PERSON)

精選例湯 | +\$28升級至精選燉湯 每位計

SOUP OF THE DAY (+\$28/PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

時令鮮蔬 (清炒 🌱 / 蒜蓉/上湯 🌱)

SEASONAL VEGETABLES (STIR-FRIED 🌱 / GARLIC / SIMMERED IN BROTH 🌱)

X.O. 醬蝦仁炒河粉 🌶️

STIR-FRIED RICE NOODLES WITH SHRIMPS IN X.O. SAUCE 🌶️

午市四人行政套餐
EXECUTIVE LUNCH FOR 4

\$548

四位 4 PERSONS (包茶芥 INCLUDES TEA CHARGE)

點心薈萃 (筍尖海蝦餃 | 懷舊叉燒包 🌱 | 腿蓉蘿蔔絲酥)

DIM SUM PLATTER

(BAMBOO SHOOT SHRIMP DUMPLING | STEAMED BBQ PORK BUN 🌱 |

CRISPY TURNIP PUFF WITH MINCED CHINESE HAM)

(每人每款一件 1 PC EACH PER PERSON)

精選例湯 | +\$28升級至精選燉湯 每位計

SOUP OF THE DAY (+\$28/PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

紅酒燴牛尾煲

BRAISED OX TAIL IN RED WINE IN POT

時令鮮蔬 (清炒 🌱 / 蒜蓉/上湯 🌱)

SEASONAL VEGETABLES (STIR-FRIED 🌱 / GARLIC / SIMMERED IN BROTH 🌱)

乾炒肉絲麵

STIR-FRIED NOODLES WITH SHREDDED PORK

🌱 素菜 VEGETARIAN

🌱 可轉素菜 VEGETARIAN AVAILABLE

🌶️ 辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES



SENIOR COMMON ROOM
THE UNIVERSITY OF HONG KONG

CYCLE D

29TH APRIL - 3RD MAY

27TH - 31ST MAY

24TH - 28TH JUNE

午市二人行政套餐
EXECUTIVE LUNCH FOR 2

\$268

兩位 2 PERSONS (包茶芥 INCLUDES TEA CHARGE)

點心薈萃 (黑松露野菌餃 🍄 | 懷舊叉燒包 | 麻辣鮮蝦春卷 🌶️)

DIM SUM PLATTER

(STEAMED MUSHROOM DUMPLING WITH BLACK TRUFFLE 🍄 | BAKED BBQ PORK BUN |

MALA SPICY SHRIMP SPRING ROLL 🌶️)

(每人每款一件 1 PC EACH PER PERSON)

精選例湯 | +\$28升級至精選燉湯 每位計

SOUP OF THE DAY (+\$28/PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

時令鮮蔬 (清炒 🍄 / 蒜蓉/上湯 🍲)

SEASONAL VEGETABLES (STIR-FRIED 🍄 / GARLIC / SIMMERED IN BROTH 🍲)

欖菜肉鬆炒飯

FRIED RICE WITH PRESERVED OLIVE LEAVES & MINCED PORK

午市四人行政套餐
EXECUTIVE LUNCH FOR 4

\$548

四位 4 PERSONS (包茶芥 INCLUDES TEA CHARGE)

點心薈萃 (帶子菜苗餃 | 欖菜肉鬆餃 | 燕麥素菜包 🍄)

DIM SUM PLATTER

(SCALLOP & BABY VEGGIE DUMPLING | MINCED PORK & PRESERVED OLIVE LEAVES DUMPLING |

OAT & VEGETABLES BUN 🍄)

(每人每款一件 1 PC EACH PER PERSON)

精選例湯 | +\$28升級至精選燉湯 每位計

SOUP OF THE DAY (+\$28/PER PERSON UPGRADE TO DOUBLE-BOILED SOUP)

蜜豆醬爆豬頸肉

STIR-FRIED PORK NECK WITH HONEY PEA

時令鮮蔬 (清炒 🍄 / 蒜蓉/上湯 🍲)

SEASONAL VEGETABLES (STIR-FRIED 🍄 / GARLIC / SIMMERED IN BROTH 🍲)

脆米頭抽牛鬆炒飯

FRIED RICE WITH MINCED BEEF & CRISPY RICE IN PREMIUM SOY SAUCE

🍄 素菜 VEGETARIAN

🍄 可轉素菜 VEGETARIAN AVAILABLE

🌶️ 辣 SPICY

加一服務費 10% SERVICE CHARGE APPLIES