The 1887 壹八捌七

二人午餐
LUNCH SET MENU FOR TWO

$260
兩位用 for 2 pax

頭盤 Appetiser

點心拼盤 Dim Sum Platter

湯品 Soup

精選養生老火湯 Nourishing Soup of The Day

升級 Upgrade

+$25

海皇瑤柱豆腐羹(每位) Braised Tofu Soup with Assorted Seafood & Dried Conpoy (per head)

或 OR

酸辣海鮮羹(每位) Braised Hot & Sour Seafood Soup (per head)

主菜 Main Dish

三選一 3 choose 1

翠瓜雲耳炒豚肉 Stir-fried Pork with Zucchini & Black Fungus

豆醬雲耳茄瓜炆雞柳 Braised Chicken Fillet with Eggplant & Black Fungus in Bean Paste

梅菜蒸豆腐 Steamed Tofu with Pickled Mustard Greens

升級 Upgrade

+$25

鬼馬拔絲咕嚕肉 Caramelised Sweet & Sour Pork

飯/麵 Rice/Noodle

二選一 2 choose 1

櫻花蝦肉鬆炒香苗 Fried Rice with Minced Pork & Sakura Shrimps

榨菜肉絲撈粗麵 Tossed Thick Egg Noodles with Shredded Pork & Pickled Greens

加配優惠 Add-On Offer

+$25 芥末雞絲粉皮(例牌) Shredded Chicken & Green Bean Noodles with Mustard Dressing (Regular)

+$25 椒脆黃金豆腐(例牌) Crispy Tofu Cubes (Regular)

+$40 XO醬炒腸粉(輕量) Stir-fried Rice Roll with XO Sauce (Light Portion)

+$48 時令蔬菜(上湯/清炒/蒜蓉) Seasonal Vegetables (Simmered in Broth / Stir-fried / Garlic)

+$55 高湯蟲草花雲耳浸菜苗 Poached Seasonal Greens in Premium Broth with Cordecepts Flower & Black Fungus

推薦 Recommended　辣 Spicy　素菜 Vegetarian　另加一服務費 10% service charge applies

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- 點心拼盤 Dim Sum Platter

湯品 Soup

- 精選養生老火湯 Nourishing Soup of The Day

升級 Upgrade +$25

- 海皇瑤柱豆腐羹(每位) Braised Tofu Soup with Assorted Seafood & Dried Conpoy (per head)

或 OR

- 酸辣海鮮羹(每位) Braised Hot & Sour Seafood Soup (per head)

主菜 Main Dish

三選一 3 choose 1

- 回鍋牛肉 Twice-cooked Beef in Sichuan Style
- 薑蔥枝竹炆班腩 Braised Grouper Belly & Bean Curd Sticks with Ginger & Scallion
- 鮮菌燴茄子 Braised Eggplant with Fresh Mushrooms

升級 Upgrade +$25

- 鬼馬拔絲咕嚕肉 Caramelised Sweet & Sour Pork

飯/麵 Rice/Noodle

二選一 2 choose 1

- 生炒牛鬆炒飯 Fried Rice with Minced Beef & Shredded Lettuce
- 乾燒伊麵 Braised E-fu Noodles with Mushrooms

加配優惠 Add-On Offer

- +$25 芥末雞絲粉皮(例牌) Shredded Chicken & Green Bean Noodles with Mustard Dressing (Regular)
- +$25 椒脆黃金豆腐(例牌) Crispy Tofu Cubes (Regular)
- +$40 XO醬炒腸粉(輕量) Stir-fried Rice Roll with XO Sauce (Light Portion)
- +$48 時令蔬菜(上湯/清炒/蒜蓉) Seasonal Vegetables (Simmered in Broth / Stir-fried / Garlic)
- +$55 高湯蟲草花雲耳浸菜苗 Poached Seasonal Greens in Premium Broth with Cordecepts Flower & Black Fungus

推薦 Recommended　素菜 Vegetarian　另加一服務費 10% service charge applies

2609_1887_Lunch for 2_B

The 1887 壹八捌七

二人午餐
LUNCH SET MENU FOR TWO

$260
兩位用 for 2 pax

頭盤 Appetiser

點心拼盤 Dim Sum Platter

湯品 Soup

精選養生老火湯 Nourishing Soup of The Day

升級 Upgrade

+$25

海皇瑤柱豆腐羹(每位) Braised Tofu Soup with Assorted Seafood & Dried Conpoy (per head)

或 OR

酸辣海鮮羹(每位) Braised Hot & Sour Seafood Soup (per head)

主菜 Main Dish

三選一 3 choose 1

洋蔥鮮菌炆雞球 Braised Chicken with Onion & Fresh Mushrooms

沙嗲金菇粉絲牛肉 Satay Beef with Enoki Mushroom & Glass Vermicelli

雪裡紅鮮菌四季豆 Stir-fried Green Beans & Fresh Mushrooms with Pickled Mustard Greens

升級 Upgrade

+$25

鬼馬拔絲咕嚕肉 Caramelised Sweet & Sour Pork

飯/麵 Rice/Noodle

二選一 2 choose 1

松露瑤柱蛋白炒香苗 Fried Rice with Dried Conpoy & Egg White in Black Truffle Sauce

雪菜火鴨炆鴛鴦米 Braised Rice Vermicelli & Glass Vermicelli with Roast Duck & Pickled Mustard Greens

加配優惠 Add-On Offer

+$25 芥末雞絲粉皮(例牌) Shredded Chicken & Green Bean Noodles with Mustard Dressing (Regular)

+$25 椒脆黃金豆腐(例牌) Crispy Tofu Cubes (Regular)

+$40 XO醬炒腸粉(輕量) Stir-fried Rice Roll with XO Sauce (Light Portion)

+$48 時令蔬菜(上湯/清炒/蒜蓉) Seasonal Vegetables (Simmered in Broth / Stir-fried / Garlic)

+$55 高湯蟲草花雲耳浸菜苗 Poached Seasonal Greens in Premium Broth with Cordecepts Flower & Black Fungus

推薦 Recommended　素菜 Vegetarian　另加一服務費 10% service charge applies

2609_1887_Lunch for 2_C

The 1887 壹八捌七

二人午餐
LUNCH SET MENU FOR TWO

$260
兩位用 for 2 pax

頭盤 Appetiser

點心拼盤 Dim Sum Platter

湯品 Soup

精選養生老火湯 Nourishing Soup of The Day

升級 Upgrade +$25

海皇瑤柱豆腐羹(每位) Braised Tofu Soup with Assorted Seafood & Dried Conpoy (per head)

或 OR

酸辣海鮮羹(每位) Braised Hot & Sour Seafood Soup (per head)

主菜 Main Dish

三選一 3 choose 1

草菇韭菜花炒牛肉 Stir-fried Beef with Straw Mushroom & Chive Flowers

雞粒炆玉子豆腐 Braised Egg Tofu with Diced Chicken

泮水炒秋葵 Stir-fried Okra with Celery

升級 Upgrade +$25

鬼馬拔絲咕嚕肉 Caramelised Sweet & Sour Pork

飯/麵 Rice/Noodle

二選一 2 choose 1

蝦頭油海鮮糙米飯 Fried Brown Rice with Seafood & Prawn Head Oil

豉椒牛河 Stir-fried Flat Rice Noodles with Beef in Black Bean & Pepper Sauce

加配優惠 Add-On Offer

+$25 芥末雞絲粉皮(例牌) Shredded Chicken & Green Bean Noodles with Mustard Dressing (Regular)

+$25 椒脆黃金豆腐(例牌) Crispy Tofu Cubes (Regular)

+$40 XO醬炒腸粉(輕量) Stir-fried Rice Roll with XO Sauce (Light Portion)

+$48 時令蔬菜(上湯/清炒/蒜蓉) Seasonal Vegetables (Simmered in Broth / Stir-fried / Garlic)

+$55 高湯蟲草花雲耳浸菜苗 Poached Seasonal Greens in Premium Broth with Cordecepts Flower & Black Fungus

推薦 Recommended　素菜 Vegetarian　另加一服務費 10% service charge applies