



**Distinctive Space for
Hosting Meaningful
Events**

ABOUT THE 1887

“The 1887” is an exclusive chamber and dining space at HKUMed (Li Ka Shing Faculty of Medicine, The University of Hong Kong), commemorating the founding of the Hong Kong College of Medicine in 1887. It offers staff, students and alumni of HKUMed a refined venue for connection, collaboration, and celebration of their shared legacy.

The restaurant’s design is inspired by the philosophies of traditional Chinese and Western medicine, complemented by elements of ink art. It seamlessly blends tradition with modernity, offering an exquisite menu crafted by experienced chefs, featuring refined Chinese Cuisine, handmade Dim Sum, Cantonese Barbecue, and seasonal specialties. A dedicated business lunch is also available to cater to the diverse needs of guests during the day.

Managed by a professional team, The 1887 is the perfect venue for private events, business lunches, and alumni activities. It is committed to creating a sense of belonging and offering a unique dining experience for the HKUMed community. With distinct spaces for casual and formal dining, it caters to a variety of occasions, from relaxed meals to sophisticated gatherings, providing a welcoming space to connect, share, and feel at home.



OUR VENUE

Two Distinct Venues, One Unforgettable Experience.

1887 Dining offers two unique settings to perfectly match your event's style. Host an elegant occasion with refined cuisine and breathtaking harbour views, or opt for a relaxed gathering in our stylish, contemporary space designed for comfort and connection.

Casual Dining Area



OUR VENUE

Alumni Chamber Area



OUR VENUE

Outdoor Area

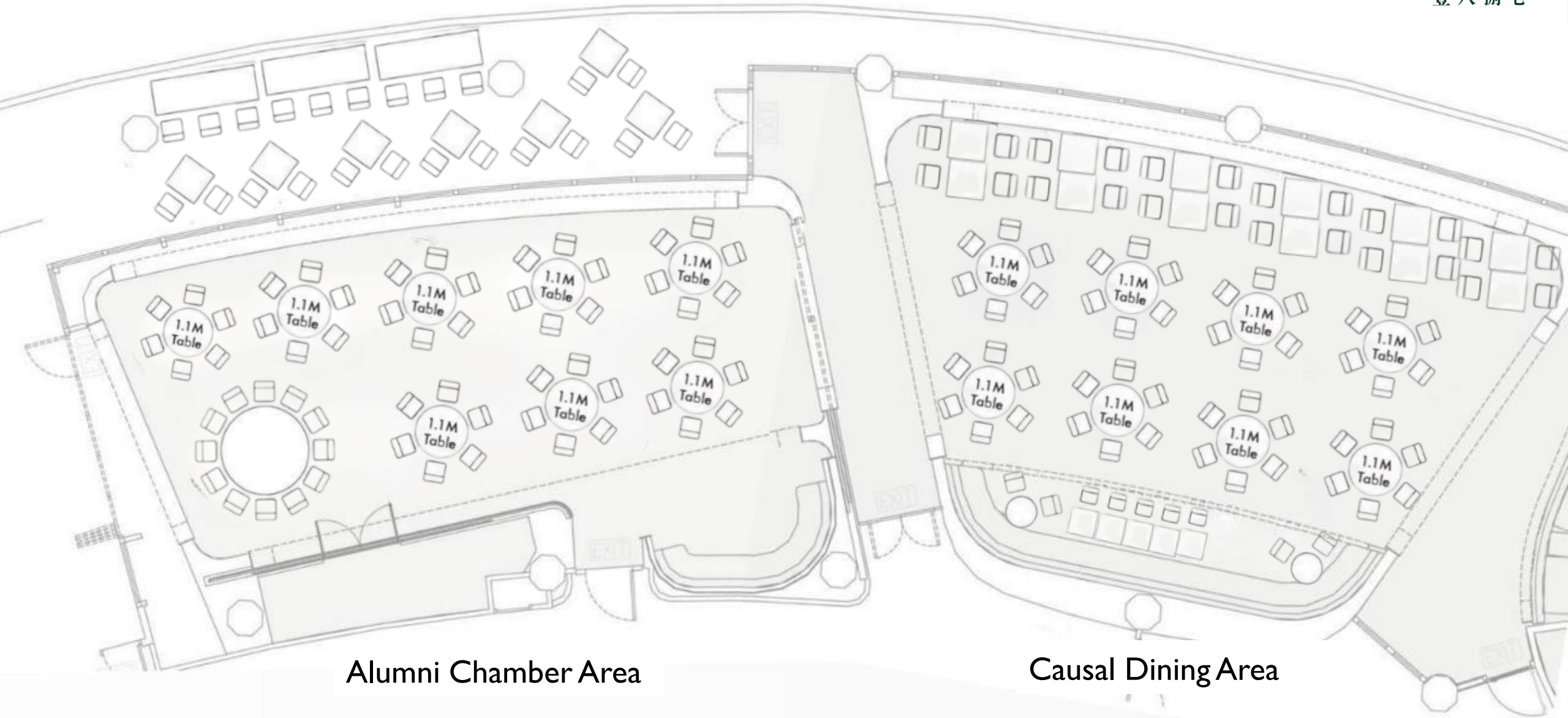




FLOOR PLAN



Floor Plan



Theatre Setting - Seminar A

(Facing Outdoor Area)

- Maximum 80 persons



Theatre Setting - Seminar B

(Facing Indoor Area)

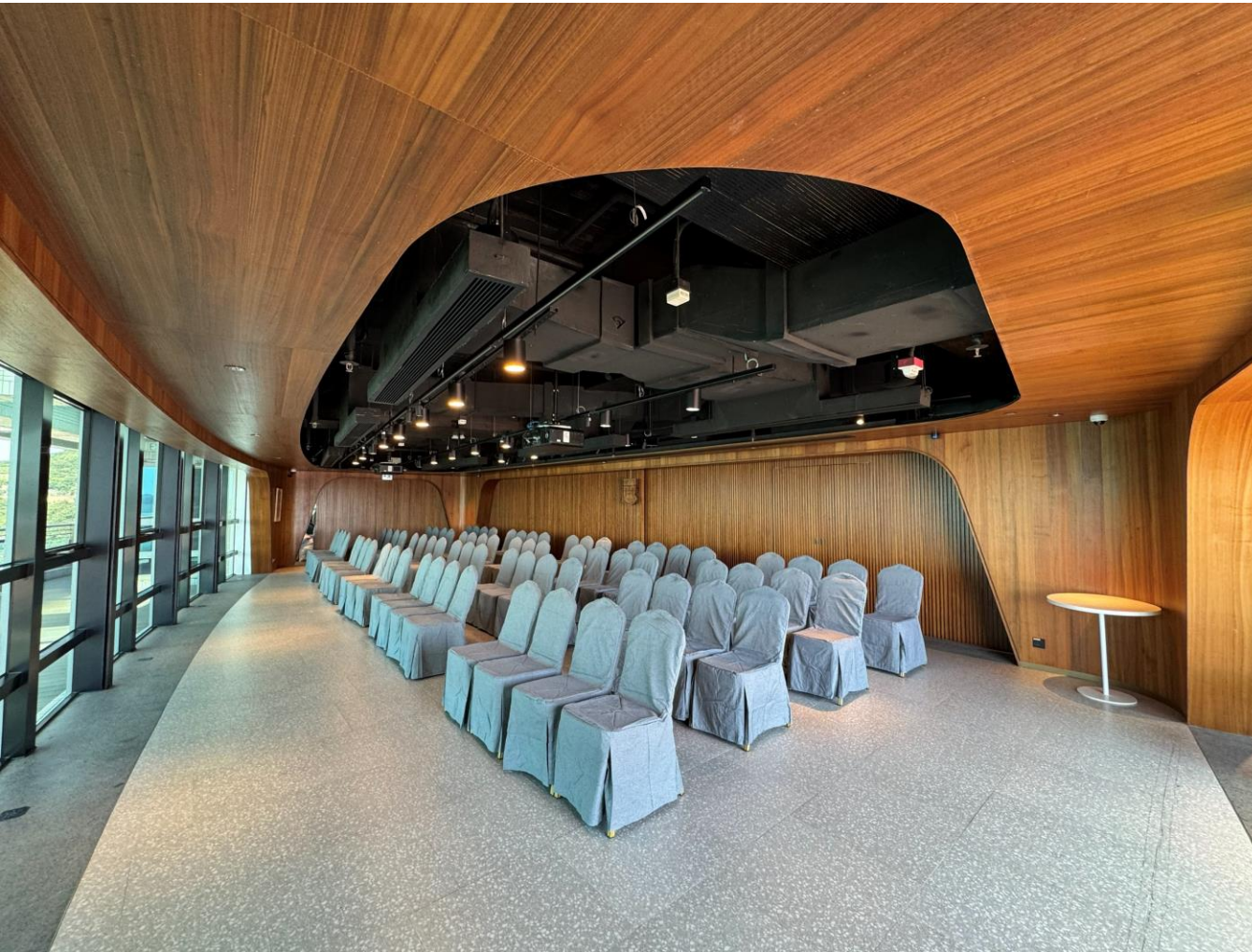
- **Maximum 72 persons**



Theatre Setting - Seminar C

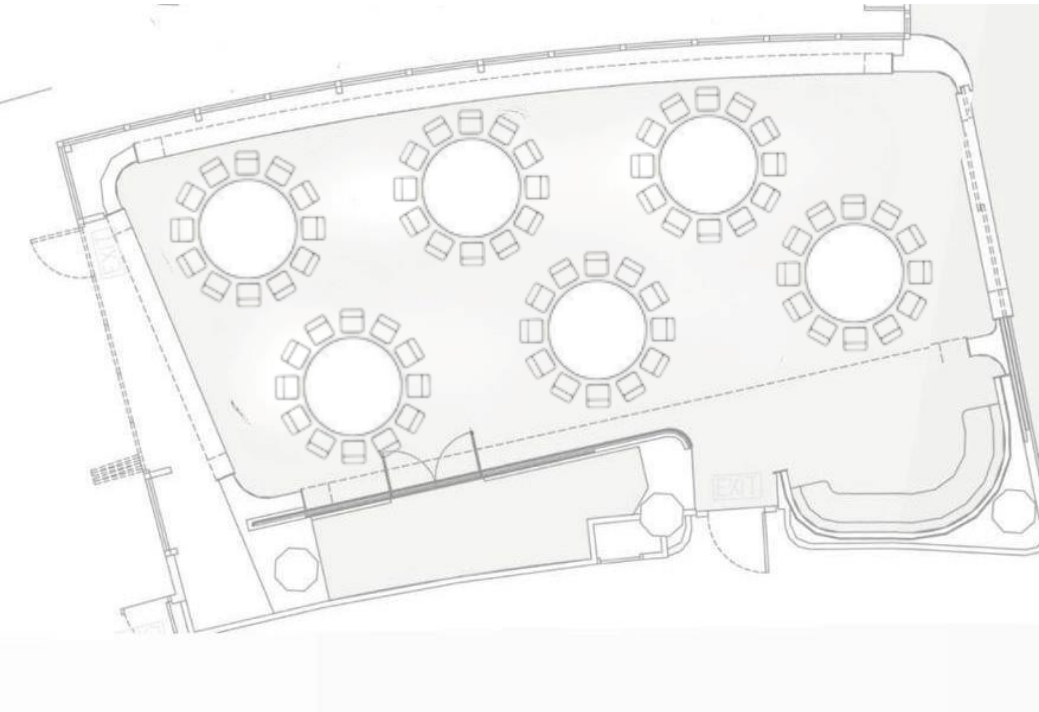
(Facing Seaview)

- **Maximum 80 persons**



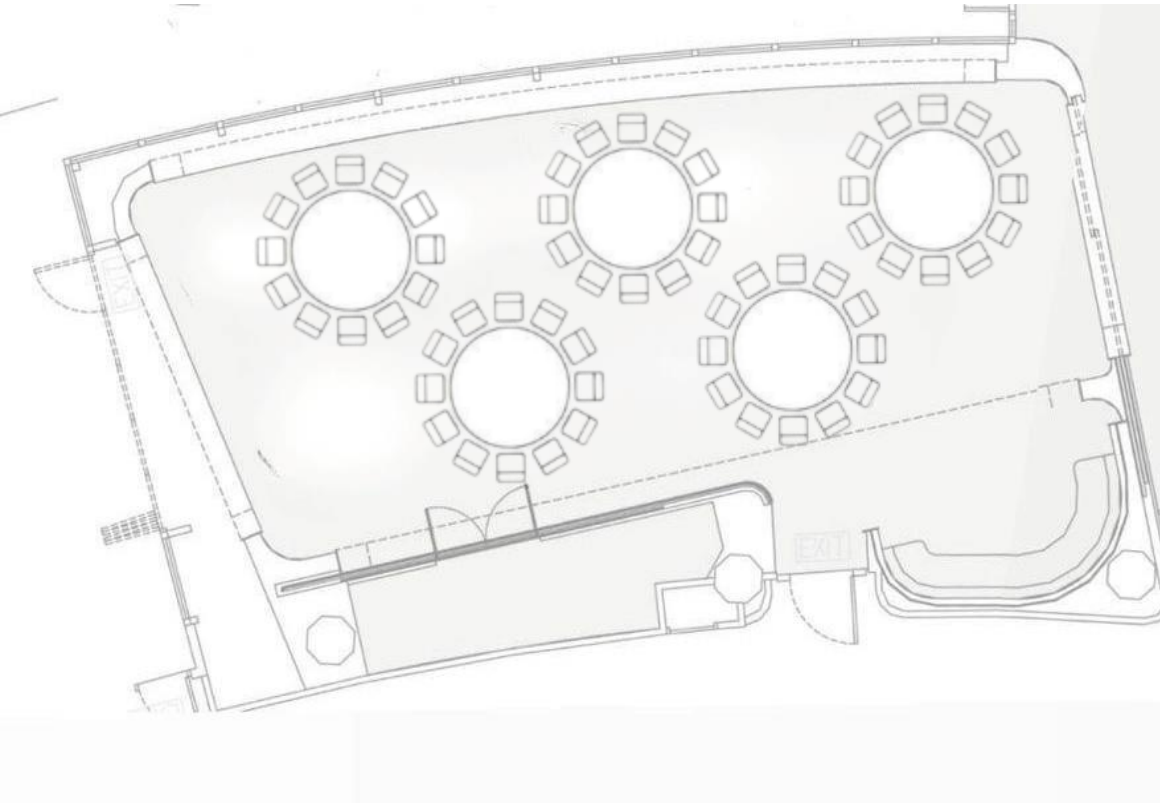
Six Round Tables

- **Maximum 72 persons
(6 Tables X 12 persons)**



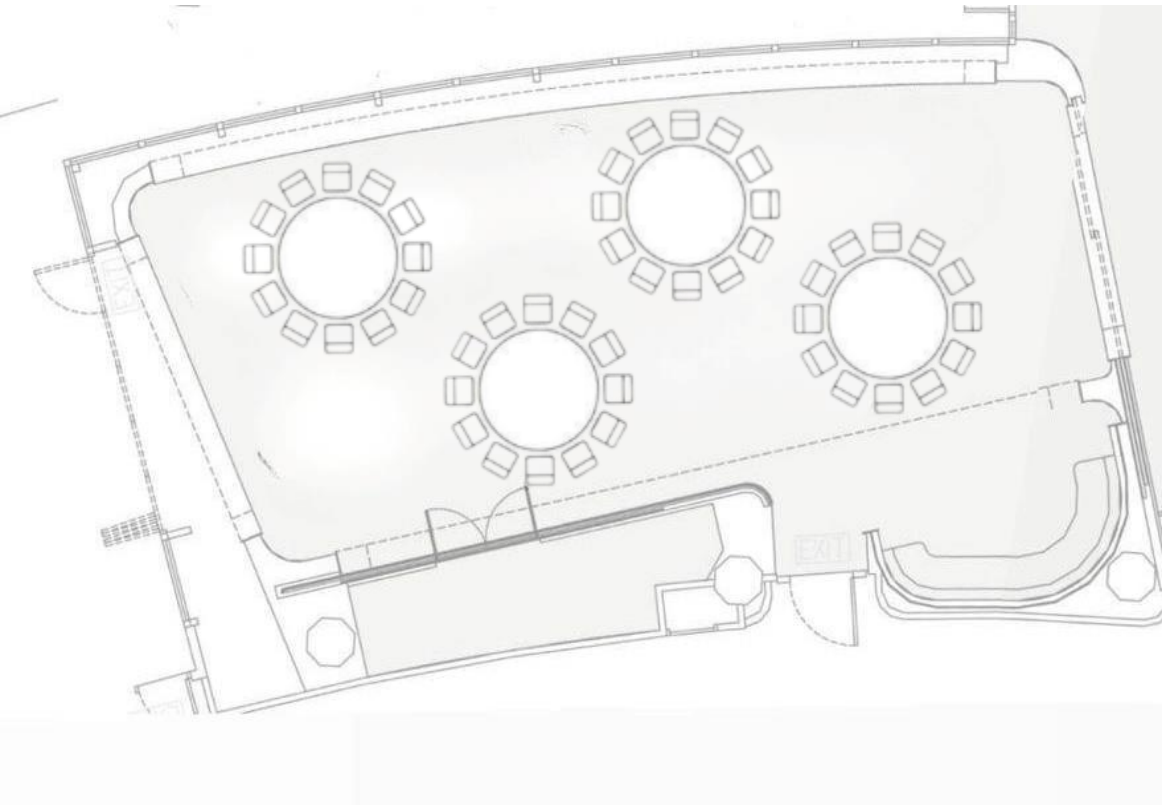
Five Round Tables

- For 60 persons (5 Tables X 12 persons)



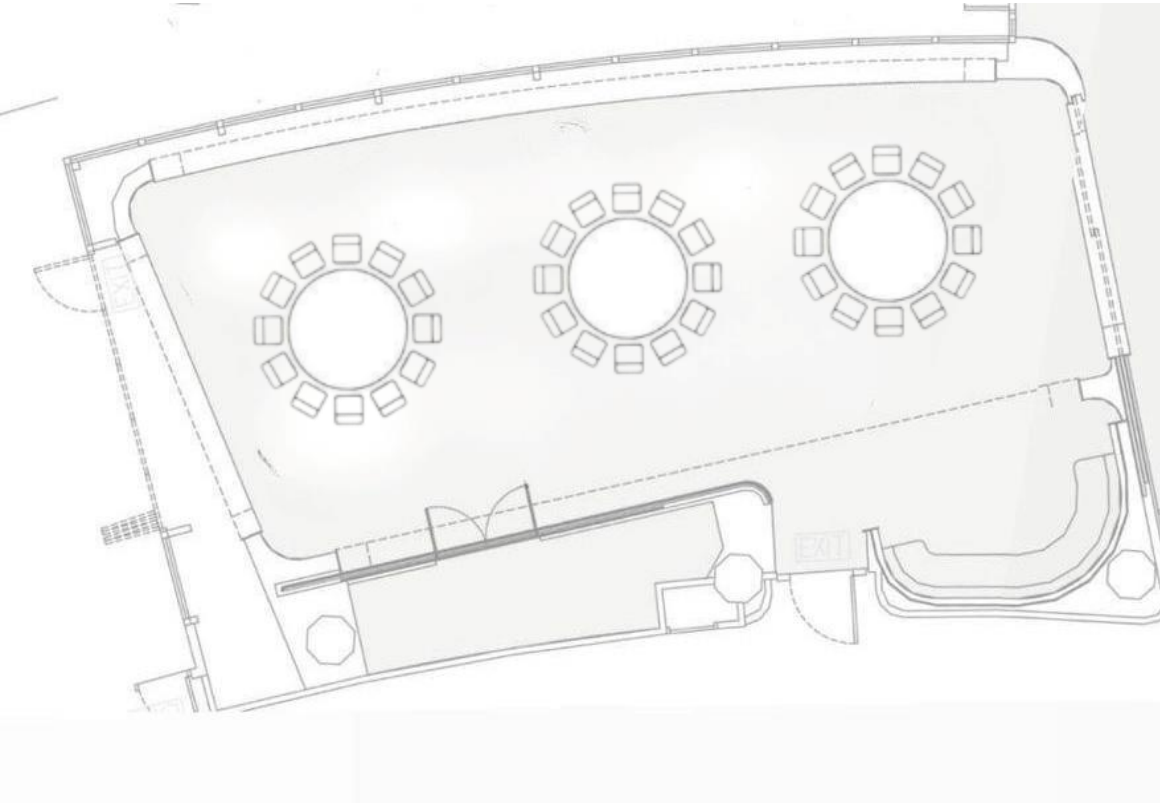
Four Round Tables

- For 48 persons (4 Tables X 12 persons)



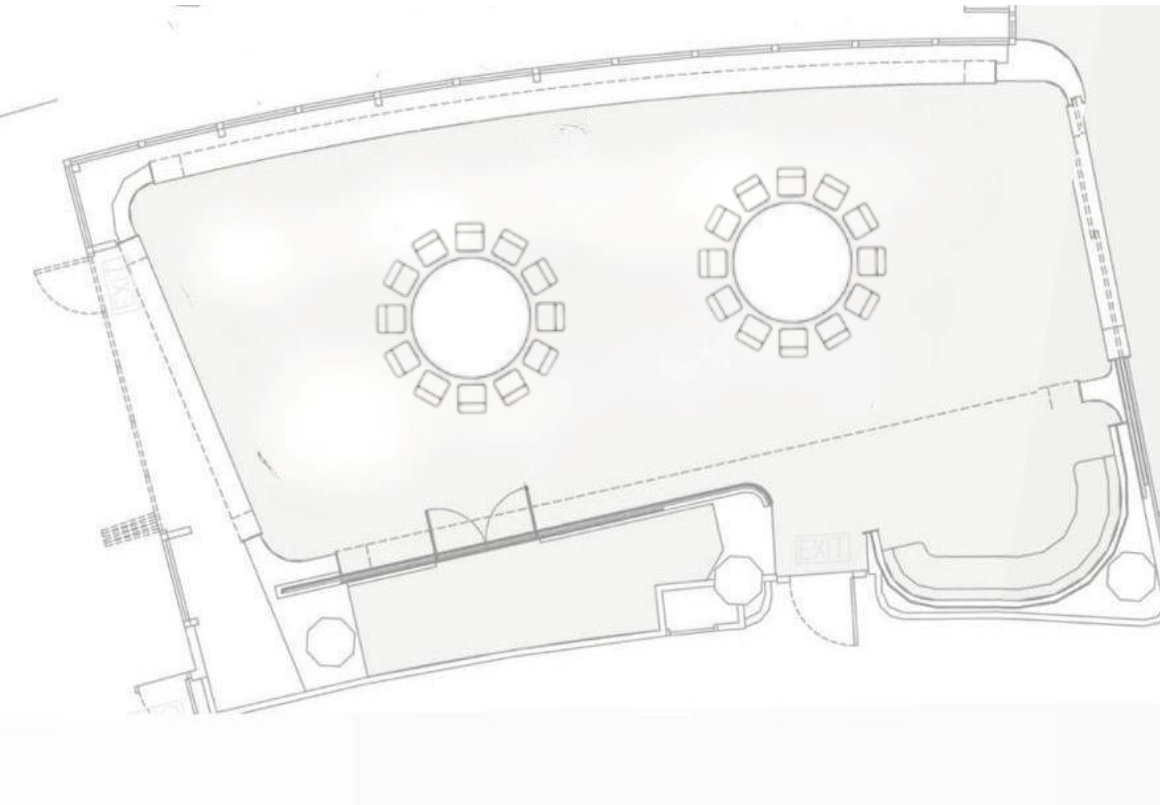
Three Round Tables

- For 36 persons (3 Tables X 12 persons)



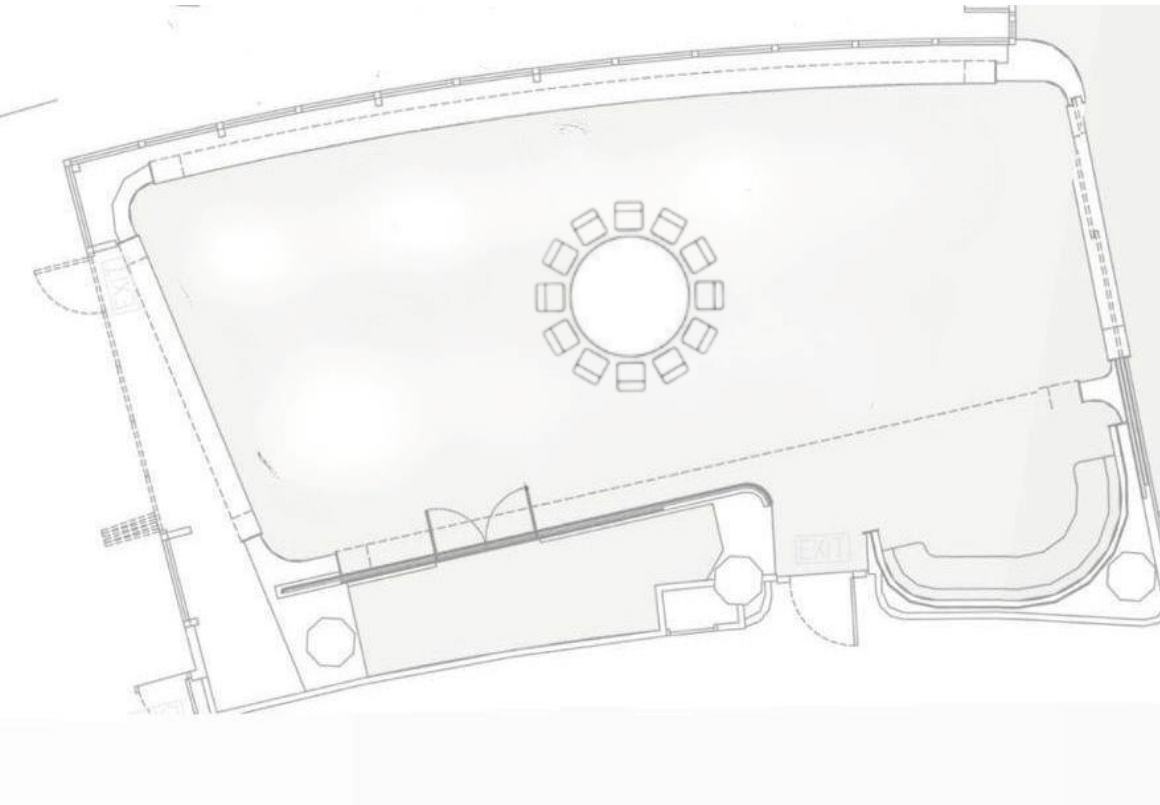
Two Round Tables

- For 24 persons (2 Tables X 12 persons)



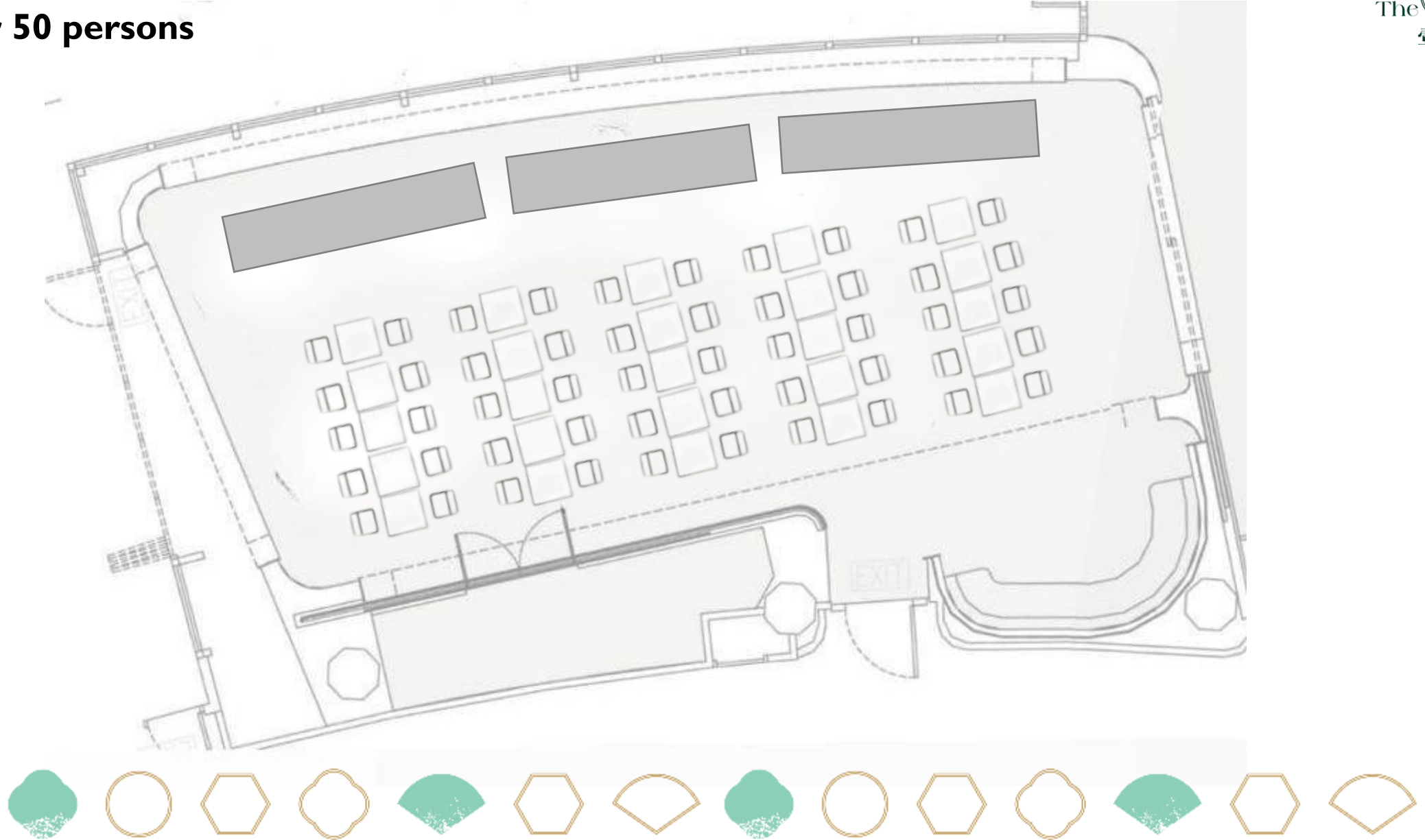
One Tables Setting

- For 12 persons (1 Table X 12 persons)



Banquet Tables Setting

- For 50 persons





18
87
The
壹八捌七

MENU

LUNCH MENU

LUNCH MENU (I)



椒脆黃金豆腐

Crispy Tofu Cubes

晶瑩鮮蝦餃

Steamed Shrimp Dumpling

鮮蝦蟹籽燒賣

Steamed Pork & Shrimp Dumpling with Crab Roe

足料老火湯

Soup of the Day

翡翠燒汁炒雞片

Stir-fried Chicken with Seasonal Vegetables in Brown Sauce

高湯蟲草花雲耳浸菜苗

Poached Vegetables with Cordyceps Flower in Supreme Soup

海皇菜粒炒飯

Fried Rice with Assorted Seafood & Vegetables

四寶茶

Four-Treasure Tea

\$280/位 per person

(10位起 Min.10 pax up)



另加一服務費 10% service charge applies

LUNCH MENU (II)



蒜香蝦春卷

Crispy Shrimp Spring Roll

晶瑩鮮蝦餃

Steamed Shrimp Dumpling

鮮蝦蟹籽燒賣

Steamed Pork & Shrimp Dumpling with Crab Roe

海皇西施羹

Braised Assorted Seafood and Tofu Soup

XO醬翡翠鮮菌炒雞柳

Stir-fried Chicken with Mushroom in XO Sauce

鮮菠蘿咕嚕肉

Caramelized Sweet & Sour Pork

清炒時蔬

Stir-fried Seasonal Vegetables

鮑汁金菇炆伊麵

Braised E-fu Noodles with Mushroom in Abalone Sauce

銀耳桂圓紅棗茶

White Fungus, Red Date & Longan Sweet Soup

\$350/位 per person

(10位起 Min.10 pax up)

另加一服務費 10% service charge applies

LUNCH MENU

LUNCH MENU (III)



蒜香蝦春卷
Crispy Shrimp Spring Rolls

晶瑩鮮蝦餃
Steamed Shrimp Dumpling

鮮蝦蟹籽燒賣
Steamed Pork & Shrimp Dumpling with Crab Roe

姬松茸栗子雪耳燉雞湯
Double-boiled Blaze Mushroom and White Fungus Chicken Soup

松露醬碧綠炒蝦球
Stir-fried Prawn in Black Truffle Sauce

頭抽蔥油蒸沙巴龍躉
Steamed Sabah Giant Grouper with Premium Soy Sauce & Scallion Oil

招牌脆皮炸子雞
Signature Crispy Chicken

高湯蟲草花雲耳浸菜苗
Poached Vegetables with Cordyceps Flower in Supreme Soup

XO醬牛面頰炒絲苗
Fried Rice with Beef Cheek in XO Sauce

薑汁紫薯糖水
Ginger & Purple Potato Sweet Soup

\$400/位 per person
(10位起 Min. 10 pax up)

另加一服務費 10% service charge applies



DINNER MENU



DINNER MENU (I)

62度慢煮叉燒皇
62°C Slow-cooked Barbecue Pork

四喜烤麩
Four Happiness Kaofu

菠蘿蓮藕片
Chilled Lotus Root Slices with Pineapple

松露碧綠鳳片泡蝦球
Black Truffle Prawn with Chicken & Assorted Vegetables

素翅海皇西施羹
Braised Vegetarian Shark Fin Soup with Seafood & Tofu

清蒸沙巴龍躉
Steamed Sabah Giant Grouper

金瑤扒翡翠
Braised Seasonal Vegetables with Dried Scallop

蒜香風沙雞
Shallow-fried Chicken with Crispy Garlic

鮑汁福建炒飯
Fujian Fried Rice with Abalone Sauce

銀耳桂圓杞子茶
White Fungus, Longan & Goji Berry Sweet Soup

\$4,800 (每席最多12位, Max. 12 pax per table)

另加一服務費 10% service charge applies



DINNER MENU



DINNER MENU (II)

椒脆黃金豆腐
Crispy Tofu Cubes

蘋果木脆皮燒鴨 (半隻)
Apple Wood Smoked Roasted Duck (Half)

陳醋木耳小黃瓜
Cucumber & Wood Fungus in Aged Vinegar

XO醬爆鳳片蘭花蚌
Stir-fried Clams & Chicken with XO Sauce

姬松茸栗子雪耳燉雞湯
Double-Boiled Chicken Soup with Blaze Mushroom, Chestnut & White Fungus

頭抽蔥油蒸沙巴龍躉
Steamed Sabah Giant Grouper with Premium Soy Sauce & Scallion Oil

招牌脆皮炸子雞
Signature Crispy Chicken

白靈菇扒菜苗
Braised Assorted Vegetable with White Ferula Mushroom

鮑汁鮮菌炆長壽麵
Braised Longevity E-fu Noodles with Abalone Sauce & Assorted Mushrooms

南北杏銀耳杞子燉萬壽果
Double-Boiled Papaya with Almond, White Fungus & Goji Berry

\$5,500 (每席最多12位, Max. 12 pax per table)

另加一服務費 10% service charge applies





In addition to our regular menus, we are pleased to offer customized catering solutions including buffet services, canapé menus and on-campus catering options.

For detailed arrangements, our dedicated banquet team would be delighted to assist you in creating the perfect dining experience



**Contact our dedicated Banquet Team for Menus,
Offers, Enquiry & Site Visit**

Ms. Tammie Cheung :

The 1887 Tel/ Whatsapp :

Email :

Website:

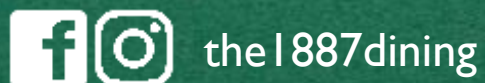
+852 3793 9811

+852 2310 8068

info@the1887dining.com

<https://www.the1887dining.com>

7/F, William M.W. Mong Block, HKU Medical School, 21 Sassoon Road, Pok Fu Lam, Hong Kong





OPERATION HOURS

Monday to Saturday

Lunch

11:30 – 15:00 (Last order 14:30)

Tea (Available at the Causal Dining Area only)

15:00 – 18:00 (Last order 17:00)

Dinner

18:00 – 21:00 (Last order 20:30)

LOCATION

7/F, William M.W. Mong Block, HKU Medical School,
21 Sassoon Road, Pok Fu Lam, Hong Kong



FREE PARKING

	Time	Spending	Parking Offer
Mon - Fri	After 6:00pm	Every \$600*	One X 3 hours free parking coupon**
Sat	11:30am–6:00pm	Every \$300*	
Sat	After 6:00pm	Every \$600*	

*Before 10% service charge

**Maximum 2 coupons will be issued per transaction

HOW TO GET THERE

Public buses and minibuses (GMB)

From Central

- GMB 8X, 28, 28M and 22 & 22S (Get off near Queen Mary Hospital)
- Bus (Get off near Queen Mary Hospital) 30X, 90B, 43M, 971

From HKU MTR Station Exit A2

- GMB 8X, 28, 28M and 22, 22S, 31, 55 (Get off near Queen Mary Hospital)
- Bus (Get off near Queen Mary Hospital) 4X, 37A, 40, 90B, 970