



## TEA 茶

### Jasmine Tea

*Benefits: Releases body heat and relaxing*

香片茶

消熱，鬆弛神經

### Chrysanthemum Tea

*Benefits: Brightens the eyes and cools the body*

菊花茶

明目，清熱

### Rose Tea

*Benefits: Cools the body and beautifying effects for the skin*

玫瑰花茶

清暑熱，美容，有去雀斑之功效

### Osmanthus Tea

*Benefits: Soothes the throat*

桂花茶

性溫和，對喉嚨痛，聲音沙啞

### Ginseng Oolong Tea

*Benefits: Anti-aging, increases energy and endurance, mental and physical capacity, and reduces blood sugar levels*

人參烏龍茶

提神補氣，美容之功效

## TEA 茶

### Longjing Tea

*Benefits: Releases body heat and antioxidant*

龍井茶

消暑明目，提神醒腦，抗氧化

### Tie Guan Yin Tea

*Benefits: Releases body heat and slimming*

鐵觀音茶

清熱降火，消滯去脂

### Shou Mei Tea

*Benefits: Detoxing, brightens the eyes and cools the body and antioxidant*

壽眉茶

清涼解毒，明目降火，抗氧化

### Shui Hsien Tea

*Benefits: Good for digestion, anti-cancer, anti-aging, improves skin condition, slimming and lowers blood pressure*

水仙茶

幫助消化，抗腫瘤，預防老化功效，改善皮膚過敏，能瘦身，防治高血壓

### Pu-erh Tea

*Benefits: Good for digestion, increases metabolism and detoxifies the body*

普洱茶

促進新陳代謝，暖胃，助消化

## KEE FOOD PHILOSOPHY

*“Serving organic vegetables will contribute to a healthier, happier and longer life to our members.”*

*- Chef Roland Schuller*

We are firm believers towards the health and taste benefits of organic and seasonal ingredients. Our chef has collaborated with Dr Andrew Lam, Chief Farmer and Founder of ecoFarm to source the freshest high-quality organic vegetables from the pristine mountain range of Ruijin, in Jiangxi China for the MSG-free dim sum and vegetable section.

## BUSINESS LUNCH 商務午餐

Daily Soup  
精選老火湯

Dim Sum Platter  
點心拼盤

Steamed Shrimp Dumpling  
Steamed Seafood and Organic Chives Dumpling  
Steamed Bamboo Pith and Spinach Dumpling  
Deep-Fried Organic Vegetarian Spring Roll  
水晶蝦餃皇 · 有機海鮮韭菜餃 · 竹筴菠菜餃 · 香脆有機素春卷

Wok-Fried Garoupa Fillet with Thai Asparagus and Black Fungus  
雲耳泰式露筍炒班球

or

Sautéed Angus Beef Cubes with Crispy Garlic  
蒜片牛柳粒

Fried Rice with Diced Abalone and Chicken  
鮑魚雞粒炒飯

**\$398 per person**

*Vegetarian option available upon request*

## DESSERT 甜品

Almond Tea  
杏仁茶  
\$70

Mango Pudding  
芒果布甸  
\$60

Osmanthus Jelly  
桂花糕  
\$50

Deep-Fried Banana with Custard (2 pieces)  
炸金磚 (兩件)  
\$60

Steamed Salty-egg Yolk Bun (2pieces)  
流沙飽 (兩件)  
\$60

## RICE AND NOODLE 飯/麵

Shanghai-Style Spicy Dan Dan Noodles (per person)

香辣擔擔麵 (每位)

\$118

Crispy Egg Noodles with Beef Tenderloin Slices and Black Peppercorn Sauce

黑椒牛柳絲炒麵

\$258

Braised E-Fu Noodles with Scampi

新西蘭小龍蝦炆伊面

\$258

Braised Rice Vermicelli with Shredded Pork  
and Preserved Vegetables

雪菜肉絲炆鴛鴦米粉

\$208

Yeung Chow Fried Rice


揚州炒飯

\$208

Spicy Stewed Beef Noodle Soup

麻辣紅燒牛肉湯麵

\$158

 Vegetarian Fried Rice

素菜炒飯

\$188

## CHEF ROLAND'S VEGETARIAN LUNCH 總廚推介午餐

Chef Roland's Organic Vegetable Soup

Chef Roland 有機菜湯

Organic Vegetable Dim Sum Platter

有機點心拼盤

Steamed Porcini and Assorted Mushroom Dumplings

Deep Fried Organic Vegetarian Spring Roll

Pan-Fried Organic Turnip Cake

牛肝菌素粉果 · 香脆有機素春卷 · 香煎有機蘿蔔糕

Your Selection of Seasonal Organic Vegetable

時令有機菜

Mango Pudding

芒果布甸

\$358 per person

## SOUP 湯

Soup of the Day - Chef's Recommendation (per portion)

是日老火例湯 (每位)

\$88

Double-Boiled Chicken Soup with Sea Whelk  
and Agaricus Blazei Murill Mushroom (per portion)

姬松茸燉螺頭雞湯 (每位)

\$98

Shanghai-Style Hot and Sour Soup (per portion)

上海酸辣湯 (每位)

\$98

 Chef Roland's Organic Vegetable Soup (per portion)

Chef Roland 有機菜湯 (每位)

\$98

## MEAT AND VEGETABLE 肉/菜

Sautéed Strings Beans with Minced Pork and Olive Paste

干扁四季豆

\$208

Wok-Fried Chicken Fillet and Shallot with Black Bean Sauce


乾蔥豉汁爆雞球

\$258

Sautéed Angus Beef Cubes with Crispy Garlic

蒜片牛柳粒

\$308

 Braised Tofu and Bamboo Pith

竹筍紅燒豆腐

\$188

## SEASONAL, ORGANIC VEGETABLE 時令有機蔬菜

Please ask for our daily selection!

\$118 per portion

## FISH AND SEAFOOD 魚/海鮮

Wok-Fried Garoupa Fillet with Thai Asparagus and Black Fungus

雲耳泰式露筍炒班球

\$288

Pan-Fried Black Codfish with Homemade Sauce

美極煎封黑雪魚

\$288

Sichuan-Style Stir-Fried Scallops and Prawns

川爆帶子蝦球

\$288

Scrambled Egg Whites with Scallops and Crab Meat

帶子蟹肉賽螃蟹

\$288


 Vegetarian Dish

## APPETIZER 頭盤

Sichuan-Style Cold Chicken


香辣口水雞

\$138

 Crispy Tofu Sheet Rolls Filled  
with Mixed Vegetables and Mushrooms

香脆素鵝

\$98

 Deep Fried Tofu Cubes with Spicy Salt

椒鹽豆腐粒

\$98

Shredded Chicken with Mung Bean Noodles and Sesame Sauce

雞絲粉皮

\$108

Deep-fried Calamari with Spicy Salt

椒鹽鮮魷

\$108

 Century Egg with Pickled Ginger (per piece)

皮蛋酸薑 (每只)

\$48

Spicy Sheet Jelly with Coriander

香茜麻辣粉皮

\$88

Jellyfish and Marinated Beef

海蜇併牛腱


\$128

## DIM SUM 點心

Steamed Pork Dumplings  
(2 pieces)  
小籠包 (兩件)  
\$88

Steamed Shrimp Dumplings  
(2 pieces)  
水晶蝦餃皇 (兩件)  
\$60

Steamed Siu Mai with Crab Roe  
(2 pieces)  
蟹皇燒賣 (兩件)  
\$60

 Steamed Porcini and  
Assorted Mushroom Dumplings  
(2 pieces)  
牛肝菌素粉果 (兩件)  
\$58

 Steamed Bamboo Pith  
and Spinach Dumplings (2 pieces)  
竹筴菠菜餃 (兩件)  
\$58

Steamed Char Siu Buns (2 pieces)  
蜜味叉燒包 (兩件)  
\$58

Steamed Glutinous Rice with Diced Chicken  
and Mushrooms wrapped in Lotus Leaf  
(2 pieces)  
珍珠糯米雞 (兩件)  
\$88

Steamed Minced Beef Balls  
with Beancurd Sheet (per portion)  
山竹牛肉 (每客)  
\$68

Steamed Minced Pork with Ginger  
and Scallions wrapped in Tofu Sheet  
Rolls with Oyster Sauce (per portion)  
蠔油鮮竹卷 (每客)  
\$68

Deep-Fried Wonton  
with Sweet and Sour Sauce (per portion)  
錦滷雲吞 (每客)  
\$88

Seafood Dumpling with Scampi (2 pieces)  
小龍蝦海鮮餃 (兩件)  
\$158


Wonton in Hot and Spicy Sauce (4 pieces)  
紅油龍抄手(四件)  
\$118


Pan-Fried Rice Flour Rolls  
with Homemade XO Sauce (per portion)  
XO 醬煎腸粉 (每客)  
\$70

Chicken Taro Puff Pastry with Abalone (2 pieces)  
鮑魚雞粒芋角 (兩件)  
\$108

Steamed Seafood and  
Organic Chinese Chive Dumplings  
(2 pieces)  
海鮮有機韭菜餃 (兩件)  
\$78

Pan-Fried Pork and  
Organic Baby Cabbage Dumplings  
(2 pieces)  
生煎有機菜肉窩貼 (兩件)  
\$60

 Deep-Fried Organic Vegetarian  
Spring Rolls (2 pieces)  
香脆有機素春卷 (兩件)  
\$60

 Pan-Fried Organic Turnip Cakes  
(per portion)  
香煎有機蘿蔔糕 (每客)  
\$98

 Vegetarian Dish