

大廚精選推介 Chef's Special



西班牙紅蝦 竹筍蝦湯蒸蛋白 配 港式伴料

每位 Per \$330

Spanish red prawn in shrimp stock with bamboo pith, steamed egg white, and fried dough



砂鍋 鮮菌 百里香 焗原隻嫩雞 (需時三十分鐘)

一隻 Whole \$620

Whole fresh chicken with mushroom and thyme in casserole (Require 30 mins)

花膠筒 陳腎 紅螺頭 燉鮮雞

每位 Per \$198

Double-boiled chicken soup with fish maw, duck gizzard, and conch

岩鹽香草煎焗阿根廷野生赤蝦 (六隻)

例 \$328

Seared Argentine Langostino (6 pcs) with rock salt

紙包松茸烤海鮮薈萃 (海蝦球、星斑柳、北海道帶子、煙三文魚)

例 \$248

Paper wrapped assorted seafood with Matsutake

仁稔醬竹筍扣鴿甫伴翠蔬

例 \$268

Stewed sliced pigeon filet with bamboo pith and vegetable in Chinese Gooseberry sauce

山葵燒汁蒜煎美國谷飼牛柳粒

例 \$268

Seared U.S. grain feed beef cubes with garlic in wasabi flavoured gravy

脆炸鹿兒島豚肉柳 配 山渣麥芽醋汁

例 \$268

Fried Kagoshima pork filet with Chinese Hawthorn & vinegar sauce