

大廚精選推介 Chef's Special



雲腿肉汁煨排翅
(四兩重)

Braised shark's fin with
Yunnan ham & pork gravy (150g)

每位 Per \$1,088



澳洲兩頭黑金鮑魚

Braised Australian wild abalone

每位 Per \$688



西班牙紅蝦竹筴蝦湯蒸蛋白

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

每位 Per \$438



砂鍋鮮菌百里香焗原隻嫩雞
(需時三十分鐘)

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

一隻 Whole \$788

花膠筒羊肚菌燉鮮雞

Double-boiled chicken soup with fish maw and morels

每位 Per \$298

九層塔乾葱茄子煎煮海斑柳

Sautéed garoupa filet with basil, shallot, and eggplant

每位 Per \$178

蜜汁燒西班牙伊比利亞豬肋排

Honey-glazed Iberico pork ribs

例 \$398

蒜子尖椒鮮菌炒安格斯西冷牛

Seared Angus beef with garlic, pepper, and mushrooms

例 \$398

XO 醬薑葱焗肉蟹

Baked crab with ginger, spring onion, and Homemade XO chilli sauce

每隻 Whole \$1,250