

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 \$338
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 \$630
Whole fresh chicken with mushroom and thyme in casserole (Require 30 mins)

蟹肉乾燒魚翅 配 松茸燉高湯 每位 Per \$498
Stir-fried shark's fin with crab meat; Supreme broth with Matsutake

花膠筒 合桃 鮮無花果 燉鮮雞 每位 Per \$198
Double-boiled chicken soup with fish maw, walnut, and fresh figs

鵝肝 北海道帶子 配 牛油果芒果沙律 每位 Per \$148
Seared foie gras and Hokkaido scallop; Green salad with avocado and mango

竹筍花菰肉絲 / 山椒豉味拍蒜 蒸海斑柳 每位 Per \$168
Steamed grouper filet with (bamboo pith & pork OR Japanese pepper, garlic, black bean)

脆麥海蝦球配牛油果伴翠蔬 例 \$368
Prawns with crispy oats; Avocado and vegetable

涼瓜鮮菌 醬燴 乳豬條 例 \$348
Roasted suckling pig with bitter melon and mushrooms

白玉 珍藏原粒 瑤柱貝 伴翠蔬 例 \$298
Stewed vegetable with wax gourd and conpoy

加一服務費 Subject to 10% service charge