

廚師精選

Chef's Recommendations

初夏之賞味盛宴

	HK\$
醋溜涼拌海茸絲 (前菜) Chilled Shredded seaweed and cucumber in numb vinegar sauce (appetiser)	220
姬松茸鮮黃耳燉雅枝竹 Double-boiled artichoke with fresh yellow snow fungus and blaze mushroom	每位 Per person 300
梅辣醬焗牡丹蝦皇 Baked prawns in plum sauce	每位 Per person 440
白汁蘿勒北海道帶子焗牛油果 Baked avocado with Hokkaido scallops and basil in mornay sauce	每位 Per person 280
無花果焗鱸魚扒 Baked seabass with fried artichoke and fig	480
花膠瑤柱扒節瓜脯 Braised conpoy in hairy gourd topped with shredded fish maw	480
鮮銀耳小米浸時蔬 Poached seasonal vegetable with organic tremella and millet	288
子薑鳳梨炒雞球 Sauteed chicken with pickled ginger and pineapple	340
鮮合桃秋葵百合炒脆咸肉 Sauteed salted pork with walnut, okra and lily bulb	380
舞茸尖椒爆和牛粒 Sauteed diced Wagyu beef with Maitake mushroom, asparagus and green chili pepper	1,380
皇湯乳酪蒸波士頓龍蝦球 Steamed fresh Boston lobster with egg white in bouillon	680
梨香牛肋骨 Stewed beef ribs with pear, asparagus and solo garlic	480
葷油蝦乾炒芥蘭 Stir-fried kale with dried shrimp and lard	340

如您對任何食物有過敏反應，請通知我們的服務員。
Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to 10% service charge