

廚師精選

Chef's Recommendations

初夏之赏味盛宴

| | HK\$ |
|---|-------------------|
| 醋溜凉拌海茸丝 (前菜) Chilled Shredded seaweed and cucumber in numb vinegar sauce (appetiser) | 220 |
| 姬松茸鲜黄耳炖雅枝竹 Double-boiled artichoke with fresh yellow snow fungus and blaze mushroom | 每位 Per person 300 |
| 梅辣酱焗牡丹虾皇 Baked prawns in plum sauce | 每位 Per person 440 |
| 白汁萝勒北海道带子焗牛油果 Baked avocado with Hokkaido scallops and basil in mornay sauce | 每位 Per person 280 |
| 无花果焗鲈鱼扒 Baked seabass with fried artichoke and fig | 480 |
| 花胶瑶柱扒节瓜脯 Braised conpoy in hairy gourd topped with shredded fish maw | 480 |
| 鲜银耳小米浸时蔬 Poached seasonal vegetable with organic tremella and millet | 288 |
| 子姜凤梨炒鸡球 Sauteed chicken with pickled ginger and pineapple | 340 |
| 鲜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 |
| 皇汤乳酪蒸波士顿龙虾球 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 |
| 荤油虾干炒芥兰 Stir-fried kale with dried shrimp and lard | 340 |

如您对任何食物有过敏反应，请通知我们的服务员。
Please advise our associates if you have any food allergies.

加一服务费 Prices are subject to 10% service charge