季節推薦



Seasonal Recommendations

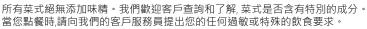
鮮沙薑撈鮮南非鮑魚 Marinated South African Abalone with Sand Ginger	(每份 per portion) 108
有機松本茸及日本虎皮椒炒星斑球 Sautéed Garoupa Fillet with Organic Pine Mushroom and Japanese Pepper	388
酸菜星斑片配日本稻庭麵 Poached Sliced Garoupa with Pickled Cabbage and Japanese Inaniwa Noodles	388
海鮮湯波士頓龍蝦配脆米粉 Braised Boston Lobster in Seafood Soup with Pan-fried Rice Vermicelli	298
XO醬鹹魚海參茄子煲 Braised Sea Cucumber with Salt Fish, Minced Pork and Eggplant in Homemade XO Chili Sauce	268
鹹菜胡椒豬骨湯大蜆粉絲煲 Blanched Glass Noodle with Clam, Chinese Pickled Vegetables and Pepper in Bones Soup	188
豉椒安格斯牛肩胛炒河 Wok-fried Flat Noodle with Angus Chuck Steak in Black Bean Sauce	188
黑松露蟹肉牛油炒滑蛋 Fried Egg with Black Truffle and Crabmeat	188
烏魚籽櫻花蝦炒飯 Fried Rice with Taiwanese Dries Sakura Shrimp and Mullet Roes	188
避風塘法國田雞腿 Deep-fried French Frog Leg with Hot Chili, Garlic and Spring Onion	188

所有價格均按港幣計算,並須收取10%服務費

All prices are in Hong Kong dollars and subject to 10% service charge.

所有折扣及優惠不適用於此菜單

 $\ensuremath{\mathsf{All}}$ discounts and offers are not applicable to this menu.



No MSG is added to any of our dishes. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirement that we should be made aware of, when preparing your menu request.

