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CUBUS 28

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MENU

前菜

APPETIZER

意大利黑醋養生雲耳拌綠意瓜 (v)

Italian vinegar black fungus with courgette (v)

\$128

◆ 櫻花蝦避風塘茄子

Typhoon shelter style aubergine with sakura shrimp

\$128

燈影紅曲米牛腩

Deng Ying beef shanks with red yeast rice sauces

\$148

◆ 海膽牛油果藜麥蟹肉沙律

Avocado quinoa and crab meat salad with sea urchin

\$168

手撕法國鵪鶉伴海膽汁海蜇

Hand shredded quail with urchin sauce's jellyfish

\$168

◆ 韃靼牛肉配溫泉鵪鶉蛋及柚子胡椒醬

Beef tartare with onsen quail egg and yuzu pepper

\$188

湯羹

SOUP

竹笙如意海皇羹

Assorted seafood soup with bamboo fungus and fungus elm

\$148

◆ 蟲草花黑松露野菌湯 (v)

Cordyceps black truffles wild mushroom soup (v)

\$148

姬松茸竹笙金柱燉豬腱 - 限量供應

Stewed pork shank with blaze mushrooms, bamboo fungus and dried scallop

\$168

◆ 金箔阿拉斯加蟹肉南瓜蛋白羹

Alaskan crab meat pumpkin soup with egg white and gold flakes

\$178

◆ 花膠螺頭片波士頓龍蝦湯

American lobster soup with fish maw sliced sea conch

\$178

◆ 廚師推介 Chef's Recommendation

小菜
SHARE PLATE

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|---|-------|
| 藍芝士炒通菜
<i>Stir fried morning glory with blue cheese</i> | \$148 |
| 香水鳳梨咕嚕玉 (v)
<i>Vegetarian sweet and sour pork (v)</i> | \$178 |
| 日本青芥末生菜蓋 (伊比利亞黑毛豬/安格斯牛/海鮮/素菜)
<i>Lettuce wrap with wasabi (Iberico pork/angus beef/Seafood/mixed mushroom)</i> | \$178 |
| ◆ 椒鹽酥炸廣島蠔配黑松露蛋黃醬
<i>Deep fried spice salt Hiroshima oyster with black truffles mayonnaise</i> | \$188 |
| 金湯蟹肉窩筍絲
<i>Stewed Chinese lettuce with crab meat in pumpkin soup</i> | \$188 |
| ◆ 白胡椒伊比利亞火腿娃娃菜
<i>Iberico ham and baby cabbage with white pepper soup</i> | \$188 |
| ◆ 牛油果川味辣子雞
<i>Sichuan style spicy chicken with avocado</i> | \$198 |
| 秘製XO醬露筍炒北海道帶子
<i>Stir fried Hokkaido scallop and asparagus with homemade XO sauce</i> | \$218 |
| ◆ 金莎芥末鴛鴦蝦球
<i>Stir fried prawn (Salted egg yolk and Wasabi Mayo)</i> | \$238 |

主菜
MAIN COURSES

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| 香椿雜菌素炒飯 (v)
<i>Chinese toon fried rice with mixed mushroom (v)</i> | \$188 |
| 盆曬生抽乾炒安格斯牛河
<i>Stir fried rice flat noodles with angus beef and premium soy sauce</i> | \$208 |
| ◆ 黑松露海皇鮑汁燴米形粉
<i>Assorted seafoods and abalone sauce braises orzo pasta with black truffle</i> | \$228 |
| 阿拉斯加蟹肉金柱蛋白燴飯
<i>Alaskan crab meat braises rice with dried scallop and egg white</i> | \$228 |
| 海膽紅方珍寶虎蝦墨魚麵
<i>Sea urchin shrimp braises squid ink noodles</i> | \$228 |
| ◆ 西班牙油香臘味炒飯
<i>Paella style cured meat fried rice</i> | \$228 |
| 慢煮西班牙伊比利亞黑毛豬鞍配薯菜
<i>Slow cook Spanish Iberico pork loin chop with mixed vegetables</i> | \$288 |
| 日本燒汁深海銀鱈魚配紅姜芽
<i>Teriyaki black cod with hajikami</i> | \$328 |
| ◆ 蒙古調味麥芽糖慢煮澳洲法式烤羊架
<i>Mongolia style slow cook Australian lamb rack with maltose</i> | \$328 |
| ◆ 原隻法國鵪鶉釀糯米飯
<i>Steamed sticky rice stuffed French quail</i> | \$328 |
| ◆ 香煎澳洲M4霜降和牛肉眼扒
<i>Pan fried slow cook Australia M4 Ribeye steak with garlic butter mustard</i> | \$368 |

點心

DIM SUM

黑松露素餃 (v) <i>Black truffle dumpling (v)</i>	\$68
◆ 原隻吉品鮑魚燒賣 (1件) - 限量供應 <i>"Siu Mai" with abalone</i>	\$78
竹碳金箔蝦餃 <i>Bamboo charcoal shrimp dumpling with gold flakes</i>	\$78
◆ 竹碳甘筍汁黑毛豬咸水角 <i>Bamboo charcoal and carrot sauces "Ham Sui Gok" with Iberico pork</i>	\$88
黑珍珠海膽燒賣 <i>"Siu Mai" with sea urchin and black pearls</i>	\$88
◆ 三文魚籽鳳眼餃 <i>"Phoenix" dumpling with salmon roe</i>	\$88
XO醬炒意大利風乾火腿蘿蔔糕 <i>Pan fried Prosciutto radish cake with XO sauce</i>	\$108
◆ 蟹肉米網卷配秘製蟹王醬 <i>Crab meat rice paper roll with homemade crab roe sauce</i>	\$128
點心拼盤(4款各2粒) <i>Dim Sum Platter (2 per 4type)</i>	\$188

甜品

DESSERT

◆ 金箔紅酒烏梅山楂糕 <i>Dark plum hawthorn pudding with red wine and gold flakes</i>	\$98
桂花燉雪梨 (v) <i>Osmanthus stewed pear (v)</i>	\$108
◆ 紅豆蓉雜莓水信玄餅配鍊奶黑糖 <i>Red bean paste mixed berry raindrop cake with condensed milk and muscovado sugar</i>	\$138
◆ 火焰橙酒法式焦糖燉蛋 <i>Flaming Cointreau creme brulee</i>	\$148
◆ 椰皇燉官燕 - 限量供應 <i>Steamed milk with bird's nest in coconut shell - Limited Sale</i>	\$168

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生蠔

OYSTER

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法國瑪嘉爾生蠔 No.1

\$48 / pcs

Julie Mauger No.1 (France)

海水味適中，蠔邊爽脆，帶堅果香味，餘韻鮮甜。

Mild brinness, crispy, nutty note, sweet and fresh aftertastes

法國聖華斯生蠔 No.1

\$52 / pcs

St. Vaast No.1 (France)

裙邊及蠔身爽口，帶濃郁海水鹹味及果仁香，最後帶鮮甜餘韻。

Crunchy texture, strong briny flavour, nutty note, sweet echo

愛爾蘭衛斯丹生蠔 No.0

\$58 / pcs

Woodstown Bay No.0 (Ireland)

帶清新海水味，蠔味濃郁，帶子位極甜，帶強烈的回甘。

Mild brinness, rich sweetness on the oyster scallop, intense sweet aftertastes

精選優惠生蠔

Specified special oyster

\$25 / pcs

**Special Promotion:
\$90 / 6pcs (\$15隻)**