

大廚精選推介 Chef's Special



雲腿肉汁煨排翅
(四兩重)

Braised shark's fin with
Yunnan ham & pork gravy (150g)

每位 Per \$1,038



西班牙紅蝦 竹筴蝦湯蒸蛋白
配 港式伴料

Spanish red prawn in shrimp stock with
bamboo pith, steamed egg white,
and fried dough

每位 Per \$398



北海道帶子皇配
西班牙橡果豬柳

Seared Hokkaido King scallop and
Spanish pork loin

每位 Per \$248



砂鍋鮮菌百里香焗原隻嫩雞
(需時三十分鐘)

Whole fresh chicken with mushroom
and thyme in casserole
(Require 30 mins)

一隻 Whole \$698

羊肚菌 竹筴 燉 原隻鷓鴣湯

Double-boiled partridge soup with morels and bamboo pith

每位 Per \$298

生拆龍蝦球 配 脆大根

Sautéed lobster and fried daikon

每位 Per \$228

煎焗澳洲牛小排 配 脆炸鮮蔬

Australian beef short ribs and deep-fried vegetables

每位 Per \$198

花膠筒 拍蒜 乾逼豆豉 黃油雞甫

Braised fish maw and wok-fried boneless chicken with garlic and black beans

例 \$368

砂窩海鮮薈萃 配 鮮蝦水餃 浸 蝦湯

Assorted seafood and shrimp dumplings with shrimp stock in casserole

例 \$368