

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 \$880



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 \$348



岩鹽煎澳洲羊架 (兩件)
配 煙肉脆蝦筒

Lamb chops (2 pcs) with rock salt;
Bacon and shrimp crispy roll

每位 Per \$198



砂鍋 藥膳 焗原隻農場雞
(需時三十分鐘)

Whole fresh chicken with
Chinese herbs in casserole
(Require 30 mins)

一隻 Whole \$638

蟹肉乾燒魚翅 配 松茸燉高湯

Stir-fried shark's fin with crab meat; Supreme broth with Matsutake

每位 Per \$598

關東嫩刺參 海椰子 燉 水鴨湯

Double-boiled wild duck soup with Kanto sea cucumber and coconut

每位 Per \$248

紐西蘭野生小龍蝦 配 煙肉鮮蝦春卷

New Zealand scampi; Bacon and shrimp spring roll

每位 Per \$208

鹿兒島豚肉 豆腩 炆 海斑柳

Stewed garoupa filet with Kagoshima pork and bean curd

每位 Per \$178