

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 \$1,068



澳洲四頭青邊鮑魚

Braised Australian Greenlip abalone

每位 Per \$568



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



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 \$728

花膠筒 五指毛桃 燉鮮雞

Double-boiled chicken soup with fish maw and hairy fig

每位 Per \$298

山葵燒汁 煎焗鹿兒島縣 A3 和牛 配 脆炸鮮蔬

Kagoshima A3 Wagyu beef in Wasabi flavored gravy and deep-fried vegetables

例 \$780

日本珍寶赤貝肉 配 蒜子尖椒鮮菌

Ark shell meat (Akagai) with garlic, pepper, and mushrooms

例 \$328

鮮紫薑 涼瓜 雲耳 燴海斑片

Garoupa filet with pickled ginger, bitter gourd, and black fungus

例 \$338