

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 \$1,088



澳洲兩頭黑金鮑魚

Braised Australian wild abalone

每位 Per \$688



西班牙紅蝦竹笙蝦湯蒸蛋白

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

每位 Per \$438



山形縣 A5 和牛雲腿多士
配

伊比利亞黑毛豬叉燒

Yamagata A5 Wagyu beef & Yunnan
ham toast; Barbecued Iberian pork

每位 Per \$298

花膠筒羊肚菌燉鮮雞

Double-boiled chicken soup with fish maw and morels

每位 Per \$288

九層塔乾葱茄子煎煮海斑柳

Sautéed garoupa filet with basil, shallot, and eggplant

每位 Per \$178

蜜汁燒西班牙伊比利亞豬肋排

Honey-glazed Iberian pork ribs

例 \$398

蒜子尖椒鮮菌炒安格斯西冷牛

Seared Angus beef with garlic, pepper, and mushrooms

例 \$398

三蔥乾煸海斑球

Stewed garoupa filets with shallot, onion, and spring onion in casserole

例 \$568

黑魚籽雲腿琥珀蝦多士配鵝肝蟹肉炒蛋白

Yellowleg shrimp toast with black fish roes & Yunnan ham; Egg white with foie gras & crab meat

兩位 \$398 四位 \$698