大廚精選推介 Chef's Special



雲腿肉汁煨排翅
(四両重)
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

花膠筒青橄欖燉鮮雞 每位 Per $298
Double-boiled chicken soup with fish maw and Chinese olive

九層塔乾葱茄子煎煮海斑柳 每位 Per $178
Sautéed garoupa filet with basil, shallot, and eggplant

蜜汁燒西班牙伊比利亞豬肋排 例 $398
Honey-glazed Iberian pork ribs

蒜子尖椒鮮菌炒安格斯西冷牛 例 $398
Seared Angus beef with garlic, pepper, and mushrooms

三蔥乾煸海斑球 例 $568
Stewed garoupa filets with shallot, onion, and spring onion in casserole

黑魚籽雲腿琥珀蝦多士配鵝肝蟹肉炒蛋白 兩位 $368 四位 $688
Yellowleg shrimp toast with black fish roes & Yunnan ham; Egg white with foie gras & crab meat

加一服務費 Subject to 10% service charge