

## 大廚精選推介 Chef's Special



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 \$338



鵝肝北海道帶子  
阿根廷赤海蝦  
配 牛油果芒果沙律

Avocado and mango salad with  
foie gras, Hokkaido scallop and  
Argentine Langostino

每位 Per \$178



松茸花茹肉絲 /  
山椒豉味拍蒜  
蒸海斑柳

Steamed garoupa filet with  
(Matsutake, mushroom, pork OR  
Japanese pepper, garlic, black bean)

每位 Per \$168



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 \$630

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 \$498

花膠筒 合桃 鮮無花果 燉鮮雞

Double-boiled chicken soup with fish maw, walnut, and fresh figs

每位 Per \$198

脆麥海蝦球配牛油果伴翠蔬

Prawns with crispy oats; Avocado and vegetable

例 \$368

涼瓜鮮菌 醬燴 乳豬條

Roasted suckling pig with bitter melon and mushrooms

例 \$348

白玉 原隻乾貝 配翠蔬

Stewed vegetable with wax gourd and conpoy

例 \$298