





SEASONAL HIGHLIGHTS 美食精選

APPETIZER 頭盤

- Summer Rice Paper Rolls (H)** 98
carrot, cucumber, lettuce, Thai basil, mint leaves
蔬菜米紙卷
- Shrimp Papaya Salad (N)**  138
dried shrimp, peanuts, fish sauce, chili, tomatoes
鮮蝦青木瓜沙律
- Crab Louis Salad (H)**  188
baby romaine, crab meat, garlic chili sauce, egg,
cherry tomatoes
路易斯蟹肉沙律

MAIN COURSE 主菜

- Yellow Curry Chicken**  208
carrot, potato, French baguette
黃咖喱雞、法式麵包
- Mullet Roe Capellini**  248
garlic, chili, olive oil
烏魚子香辣天使麵
- Atlantic Cod (N)** 288
French beans, roasted almond, potatoes
capers, brown butter sauce
香煎鱈魚、法邊豆、烤杏仁、馬鈴薯、酸豆牛油汁

DESSERT 甜品

- Coconut Panna Cotta** 98
mango, caramelized pineapple, lemon mint sauce
椰子奶凍
- Red Fennel Cream Cake** 118
summer berries, white chocolate cream
草莓茴香忌廉蛋糕

AL - Alcoholic 含酒精 H - Healthy 健康食品  -Spicy 辣

N - Nuts 含果仁 P - Pork 含豬肉 V - Vegetarian 素食

All prices above are in Hong Kong dollars and subject to a 10% service charge
以上價目以港幣計算及需另收加一服務費