



SEASONAL HIGHLIGHTS 美食精選

APPETIZER AND SOUP 頭盤及湯

- Double boiled fish maw soup, sea cucumber,
shredded chicken 138
煲仔花膠海參雞絲羹
- Sautéed mussels, white wine, French fries 188
白酒青口配薯條
- Pan-fried foie gras, caramelised figs 188
香煎鵝肝配焦糖土耳其無花果

MAIN COURSE 主菜

- Claypot chicken rice with Chinese sausage (P) 188
臘腸滑雞煲仔飯
(Please allow 25 minutes for preparation 製作需時二十五分鐘)
- Braised beef brisket in claypot, turnip, black pepper sauce,
steamed rice 248
黑椒汁燜牛腩蘿蔔配白飯
- Thai yellow curry with seafood, steamed rice 268
泰式海鮮咖喱配白飯

DESSERT 甜品

- Lemon vanilla cream crumble tart, raspberry meringue,
red berry sauce 98
檸檬雲呢拿金寶撻、紅桑子蛋白、紅莓汁
- Cherry chocolate cream, hazelnut crumble,
Kirsch vanilla cream (AL, N) 98
櫻桃朱古力忌廉、榛子金寶、櫻桃酒雲呢拿忌廉

AL - Alcoholic 含酒精 H - Healthy 健康食品

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

All prices above are in Hong Kong dollar 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