

CHEF'S RECOMMENDATIONS

14 APRIL – 18 APRIL 2025

廚師精選

MONDAY

White Asparagus

Poached Duck Egg, Iberico Ham, Portobello Cream Sauce
白蘆筍伴水煮鴨蛋配西班牙黑毛豬風乾火腿配啡菇忌廉汁
\$308

TUESDAY

Pan-seared Seabass Fillet

Maitake Tempura, Curry Cauliflower, Coriander Cream Sauce
香煎鱸魚柳伴咖喱椰菜花舞茸天婦羅配芫荽忌廉汁
\$368

WEDNESDAY

Hokkaido Scallop Fried Rice

Green Asparagus, Egg White, Dried Conpoy, Truffle
黑松露蘆筍帶子炒飯
\$318

THURSDAY

Green Asparagus & Avocado Salad

Iberico Ham, Poached Cage Free Egg, Lemon Olive Oil Dressing
蘆筍牛油果沙律伴黑毛豬風乾火腿配檸檬欖油汁
\$278

FRIDAY

Beef Tenderloin

Sautéed White Asparagus, Creamy Whisky Mushroom Sauce
烤焗牛柳伴白蘆筍配威士忌蘑菇醬
\$408

Please inform your server of any food-related allergies.

Prices are in Hong Kong dollars and subject 10% service charge.

如對任何食物有過敏反應，請與餐廳款待員聯絡。價格以港幣計算，另加一服務費。