

CHEF'S RECOMMENDATIONS

28 October – 01 NOVEMBER 2024

廚師精選

MONDAY

Roasted Partridge

Sweet Chestnut, Wild Mushroom, Bacon, Madeira Cream Sauce

香烤鸚鵡伴金粟野菌煙肉配牛肝菌忌廉汁

\$458

TUESDAY

Prosciutto Wrapped Toothfish Fillet

Seared, Organic Maitake, Gnocchi, Truffle Chicken Consommé

香煎鱈魚巴馬火腿卷伴舞茸菇、薯糰配松露清雞湯

\$458

WEDNESDAY

Fillet Mignon Steak

Topped with King Crab Meat, Sautéed Asparagus, Gruyere, Hollandaise Sauce

香煎菲力牛扒伴帝王蟹肉、炒蘆筍配芝士荷蘭汁

\$458

THURSDAY

Steamed Longgang Chicken with Abalone

Jinhua Ham, Mushroom, Baby Pak Choy, Steamed Rice

鮑魚雲腿蒸雞配香苗白飯

\$388

FRIDAY

Fillet of Spotted Grouper

Sichuan Peppercorn, Pickled Mustard Green, Bean Sprout, Fish Broth

酸菜湯星斑魚片配香苗白飯

\$458

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。