



時令精選推介

SEASONAL RECOMMENDATIONS

古法雙冬枝竹羊腩煲 Braised mutton brisket with shiitake mushrooms, bamboo shoots, water chestnut and bean curd sheets in clay pot	半例 half \$428	例 regular \$828
辣酒青瓜醉花螺 Drunken sea snail with cucumber in spicy wine sauce		每位 per person \$68
鹵水豬腳仔 Marinated pig's trotter in Loh-Sui sauce		例 regular \$268
威士忌老菜脯乾燒波士頓龍蝦 Braised Boston lobster with pickled radish in whisky sauce		每位 per person \$298
雞油蔥香岩鹽蒸龍躉柳 Steamed giant garoupa fillet with spring onion and rock salt in chicken essence		每位 per person \$228
脆皮大啡菇素千層·威士忌龍蝦汁 Deep-fried crispy Portobello mushroom with bean curd sheets in whisky lobster sauce		每位 per person \$108
麻辣菌醬尖椒爆美國極黑和牛片 Sautéed US Wagyu beef slices with chili pepper in spicy termite mushroom sauce		例 regular \$538
南乳醬燒焗法國銀鱈魚 Pan-seared French codfish fillet in fermented bean curd sauce		例 regular \$538
白胡椒魚湯浸銀蘿廣島蠔 Simmered Hiroshima oysters with radish and white pepper in fish broth		例 regular \$398
雙腸油鴨片蝦乾炒西洋菜 Stir-fried watercress with air-dried sausages, liver sausages, duck and dried shrimps		例 regular \$318
生炒臘味糯米飯 Fried glutinous rice with air-dried meat and shiitake mushrooms		例 regular \$288

所有價目以港元計算及另加一服務費
All prices in HKD and subject to 10% service charge

