

廚師精選

Chef's Recommendations

	HK\$
醋溜涼拌海茸絲 (前菜) Chilled shredded seaweed and cucumber in numb vinegar sauce (appetizer)	160
鮮茨實鹿茸菌燉高山菜膽湯 Double-boiled cabbage with fresh barleys and dried velvet antler mushroom	每位 Per person 240
野菌釀脆皮鳳翼 Deep-fried crispy chicken stuffed with mixed wild mushrooms	每隻 Per piece 190
羊肚菌瑤柱扒節瓜甫 Braised squash melon with conpoy and morel mushroom	288
虎掌菌蹄筋炆鯪魚豆卜 Braised sarcodon aspratus with pig's knuckle and stuffed bean curd puff with mashed carp fish	400
雞油菌香煎薄罈 Pan-fried pancakes with chanterelle and shredded potato	228
鮮銀耳小米浸時蔬 Poached seasonal vegetable with organic tremella and millet	220
蟲草花紅棗北菇蒸田雞腿 Steamed fresh frog's legs with red dates, black mushroom and cordyceps flower	460
黑蒜油雞縱菌蒸排骨 Steamed spare ribs with black garlic termite mushroom	288
姬松茸栗子北菇炆飛排煲 Stewed spare ribs with blaze mushroom, chestnuts and black mushroom served in clay pot	360
牛肝菌三蔥原隻鮮龍蝦球 Stir-fried fresh lobster with porcini and onions	2,080
川汁黑皮雞縱菌炒北海道帶子 Stir-fried Hokkaido scallops with black termite mushroom in chilli sauce	480
黑舞茸尖椒爆和牛粒 Stir-fried diced Japanese wagyu beef with hot green pepper and black maitake mushroom	1,380

如您對任何食物有過敏反應，請通知我們的服務員。
Please advise our associates if you have any food allergies.

加一服務費 Prices are subject to a 10% service charge