

廚師時令推介

Chef's Seasonal Recommendations

	HK\$
八寶冬瓜盅 Double-boiled assorted seafood and vegetables in whole winter melon	788
翡翠珊瑚扒竹筍龍蝦卷 Braised lobster with bamboo pith and crab roe	698
椒麻龍蝦柳萵筍絲 Sautéed lobster with shredded stem lettuce in chilli sauce	598
黑松露野菌焗開邊龍蝦 Braised lobster with wild mushrooms in black truffle paste	498
魚湯金銀肚浸勝瓜 Coddled angled luffa with fish maw in fish broth	428
桂花蜜餞鱗球 Crispy shredded eel fillets coated with osmanthus and honey	398
乳龍蝦鮮果沙律 (每位, 需一天前預訂) Fresh fruit salad with lobster (per person, one day order in advance)	348
上湯杞子芙蓉蒸乳龍蝦 Steamed lobster and egg white with wolfberry seeds	348
豉椒乳龍蝦伴煎米粉 Sautéed lobster and green peppers in black bean sauce with crispy vermicelli	348
碧綠山楂汁蝦球 Deep-fried prawn and seasonal vegetable with hawthorn sauce	338

P 豬肉 Pork

另加一服務費 Subject to 10% service charge