

Chef's Menu

Iberico Ham and Mesclun Salad

Cherry Tomato | Rocket | Aged Balsamic

西班牙黑毛豬風乾火腿伴香草雜菜沙律、車厘茄、火箭菜配意大利黑醋

or 或

■ Heirloom Tomato Salad with Ginger Vinaigrette

原牛番茄沙律配薑意大利油醋

or 或

Parsnip and Celeriac Velouté

歐洲蘿蔔及根芹菜忌廉湯

Seafood Spaghetti Prawn | Clam | Calamari | Lobster Sauce 海鮮意大利粉配龍蝦汁

or 或

Wok-Fried Boston Lobster

Yellow Zucchini | Black Fungus | Asparagus | X.O. Chilli Sauce

X.O. 醬黃意瓜木耳蘆筍炒波士頓龍蝦

Additional 另加 | 350 |

or 或

Kung Pao Chicken

宮保雞丁

or 或

A5 Kagoshima Wagyu Beef Striploin (230 gram) with French Fries or Mix Salad

鹿兒島 A5 西冷扒 (230 克) 自選配薯條或沙律

Additional 另加 | 780 |

or 或

Red Tofu Curry

紅咖喱豆腐

Poached Pear filled with Soft Pastry Cream

Vanilla Ice Cream

燴梨子伴軟忌廉配雲呢拿雪糕

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Coffee | Tea

咖啡或茶

Two Courses | 兩道菜式 | 580

Three Courses | 三道菜式 | 680