

每月廚師精選

Seasonal Chef's Recommendations



花膠甘筍羹
Carrot thick soup with fish maw
\$138 (1位/person)



雞樅菌芥蘭炒臘味
Stir-fried kale with preserved meat and termite mushroom
\$268



生炒臘味糯米飯
Fried glutinous rice with preserved meat
\$268



XO 醬青龍菜鴛鴦蝦
Stir-fried green vegetables with fresh and dried shrimp
\$288



孜然羊肋骨
Australian lamb rib with cumin
\$388



龍蝦海鮮煲
Lobster & seafood bouillabaisse
\$1,280 (4位用/for 4 persons)



和牛崧生菜盞
Sautéed diced wagyu beef in lettuce cup
\$268

鹹魚茸蒸海斑腩
Steamed grouper brisket with minced salted fish
\$328

醬爆花膠遼參鮑魚煲
Abalone, fish maw and sea cucumber in clay pot
\$338

鹿兒島和牛 - 西冷牛扒
Kagoshima Wagyu – Sirloin steak-A4
\$428 (100g)

焦糖薑汁燉蛋
Double-boiled egg, ginger flavor
\$60 (1位/person)

另加一服務費 Subject to 10% service charge

Winter
fest