

# 大廚精選推介 Chef's Special



西班牙紅蝦 竹筴蝦湯蒸蛋白  
配 港式伴料  
Spanish red prawn in shrimp stock with  
bamboo pith, steamed egg white,  
and fried dough  
每位 Per \$338



鵝肝北海道帶子  
阿根廷赤海蝦  
配牛油果芒果沙律  
Avocado and mango salad with  
foie gras, Hokkaido scallop and  
Argentine Langostino  
每位 Per \$178



松茸花菰肉絲 /  
山椒豉味拍蒜  
蒸海斑柳  
Steamed garoupa filet with  
(Matsutake, mushroom, pork OR  
Japanese pepper, garlic, black bean)  
每位 Per \$168



砂鍋鮮菌百里香焗原隻嫩雞  
(需時三十分鐘)  
Whole fresh chicken with mushroom and  
thyme in casserole (Require 30 mins)  
一隻 Whole \$630

蟹肉乾燒魚翅配松茸燉高湯  
Stir-fried shark's fin with crab meat; Supreme broth with Matsutake

每位 Per \$498

花膠筒合桃鮮無花果燉鮮雞  
Double-boiled chicken soup with fish maw, walnut, and fresh figs

每位 Per \$198

脆麥海蝦球配牛油果伴翠蔬  
Prawns with crispy oats; Avocado and vegetable

例 \$368

涼瓜鮮菌醬燴乳豬條  
Roasted suckling pig with bitter melon and mushrooms

例 \$348

白玉原隻乾貝配翠蔬  
Stewed vegetable with wax gourd and conpoy

例 \$298