

LUNCH & DINNER SPECIALS

午餐及晚餐精選

1-16 March 2026

STARTER

Spiced Cauliflower Soup

Blue Crab Meat, Cumin, Curry, Green Chilli

香料花椰菜濃湯

配藍蟹肉、孜然、咖喱及嫩青辣椒

Or

Pandan Leaf Chicken

Thai-style, Green Mango Salad, Sweet Chilli Sauce, Lime

泰式斑蘭葉嫩雞

配青芒果沙律、甜辣椒醬及青檸

Or

Gravlax Scottish Salmon

Dill, Capers, Egg, Fennel & Asparagus Salad, Lemon Olive Oil Dressing

蘇格蘭醃三文魚

配刁草、酸豆、雞蛋、茴香及蘆筍沙律，佐檸檬橄欖油汁

MAIN

Black Cod Fillet

Seared, Tobiko, Fennel, Shiitake, Baby Spinach, Chilli Threads, Citrus Beurre Blanc

香煎黑鱈魚柳

配飛魚子、茴香、香菇、菠菜苗及辣椒絲，佐柑橘奶油白汁

Or

Seabass Fillet

Seared, Orzo Pasta, Pesto, Cherry Tomato, Parmesan Creamy Sauce

香煎鱸魚柳

配意大利米形粉、香蒜青醬、車厘茄及巴馬臣芝士忌廉汁

Or

Wok-fried Beef Fillet

Asparagus, Bell Pepper, Shrimp Roe, Caramelized Walnuts, X.O. Sauce, Steamed Rice

X.O. 醬鑊炒嫩牛柳

配蘆筍、甜椒、蝦子、焦糖合桃及香苗白飯

DESSERT

Strawberry Chocolate Tart

Vanilla Ice Cream

士多啤梨朱古力撻配雲呢拿雪糕

Or

Tiramisu

Espresso, Baileys Ice Cream

提拉米蘇配百利甜酒雪糕

Coffee, Tea or Soft Drink

咖啡、茶或汽水

 Dairy Free  Gluten Free  Nut Free  Halal  Cage Free Egg

 Vegetarian  Vegan  Organic  Healthy  Lactose Free

2-COURSE SET 488 | 3-COURSE SET 588

Please inform your server of any food-related allergies.

Prices are in Hong Kong dollars and subject 10% service charge.

Where available, our ingredients are from local and sustainable sources.

如對任何食物有過敏反應，請與餐廳款待員聯絡。價格以港幣計算，另加一服務費。

我們盡力選用本地且可持續來源的食材。

CHEF'S RECOMMENDATIONS

廚師精選

9 – 13 March 2026

MONDAY

Artichoke & Iberico Ham Salad

Rocket, Carrot, Celery Root, Lemon Olive Oil Dressing

洋薊及西班牙黑毛豬火腿沙律

配火箭菜、紅蘿蔔、芹菜根、檸檬橄欖油醬

\$268

TUESDAY

Roasted U.S. Beef Tenderloin

Sautéed Wild Mushrooms, Roasted Potatoes,

Smoked Paprika, Grain Mustard Cream Sauce

香烤美國牛柳

配炒野菌、烤馬鈴薯、煙燻紅椒粉及芥末籽忌廉醬

\$428

WEDNESDAY

Deep-fried Tiger Prawn, Thai-style

Egg, Baby Corn, Carrot, Onion, Sweet Basil,

Yellow Curry, Steamed Rice

泰式酥炸虎蝦

配雞蛋、玉米筍、紅蘿蔔、洋蔥、甜羅勒、黃咖喱及香苗白飯

\$348

THURSDAY

Veal Marsala

Button Mushrooms, Garlic, Shallots, Cream, Gnocchi, Parsley

馬沙拉小牛肉

配蘑菇、蒜頭、青蔥、忌廉、意式薯糰及香芹

\$338

FRIDAY

Wok-fried Macao Sole Fillet

Bell Pepper, Onion, Chilli, Coriander,

Black Bean Sauce, Steamed Rice

鑊炒龍脷柳

配甜椒、洋蔥、辣椒、芫茜、豉汁、香苗白飯

\$428

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 Gluten Free

 Nut Free

 Halal

 Cage Free Egg

 Vegetarian

 Vegan

 Organic

 Healthy

 Lactose Free

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