LUNCH & DINNER SPECIALS
午餐及晚餐精選
1–15 November 2026

STARTERS 前菜

Hairy Crab Meat and Bamboo Pith Soup
Conpoy, Tofu, Mushroom, Yellow Chives, Sesame Oil
大閘蟹蟹肉竹笙濃湯配瑤柱、嫩豆腐、野菌、韭黃及麻油

Or

Cep Mushroom Tart
Maitake, Baby Spinach, Frisée, Radish, Hazelnut, Truffle Dressing
牛肝菌法式小撻配舞茸菇、嫩菠菜、捲葉生菜、紅蘿蔔及榛子，伴松露醬汁

Or

Cuttlefish and Daikon Salad
Mizuna, Bean Sprout, Ginger, Bonito Flakes
墨魚白蘿蔔沙律配水菜苗、芽菜、薑絲及木魚花

MAINS 主菜

Beef Stroganoff
Argentinean, Brandy, Pickled Gherkins, Onion, Sour Cream, Steamed Rice
俄式白蘭地燴阿根廷牛肉配酸青瓜、洋蔥、酸忌廉及絲苗白飯

Or

Prosciutto-Wrapped Black Cod Fillet
Pan-Seared, Organic Maitake, Asparagus, Gnocchi, Truffle Chicken Consommé
香煎意大利風乾火腿黑鱈魚柳卷配有機舞茸菇、蘆筍及意式薯糰，伴松露雞清湯

Or

Braised Chicken with Abalone
Shaoxing Wine, Mushrooms, Ginger, Shallots, Spring Onion, Steamed Rice
紹興酒鮑魚燴雞配蘑菇、薑片、紅蔥頭、香蔥伴絲苗白飯

DESSERTS 甜品

Pecan Tart
Maple Syrup, Cinnamon Ice Cream
碧根果撻伴楓糖漿及肉桂雪糕

Or

Citrus Panna Cotta
Yuzu Sorbet
柑橘意式奶凍配柚子雪葩

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 to a 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。
我們的食材均盡量取自本地及可持續發展之來源。

LUNCH & DINNER SPECIALS
午餐及晚餐精選
16-30 November 2026

STARTERS 前菜

Hairy Crab Meat and Bamboo Pith Soup
Conpoy, Tofu, Mushroom, Yellow Chives, Sesame Oil
大閘蟹蟹肉竹笙濃湯配瑤柱、嫩豆腐、野菌、韭黃及麻油

Or

Pan-Seared Hokkaido Scallop
Truffle, Cauliflower Velouté, Tobiko, Shichimi, Lemon Oil
香煎北海道帶子配松露、椰菜花茸汁、飛魚籽、七味唐辛子及檸檬油

Or

Duck Confit Salad
Rocket, Mushrooms, Beetroot, Ratte Potatoes, Dijon Mustard
法式油封鴨腿沙律配芝麻菜、蘑菇、紅菜頭、法國拉特薯仔，伴第戎芥末醬

MAINS 主菜

Beef Stroganoff
Argentinean, Brandy, Pickled Gherkins, Onion, Sour Cream, Steamed Rice
俄式白蘭地燴阿根廷牛肉配酸青瓜、洋蔥、酸忌廉及絲苗白飯

Or

Pan-Seared Sea Bass Fillet
Clams, Chorizo and Cannellini Bean Cassoulet,, Herbs Butter Sauce
香煎鱸魚柳配蜆肉、西班牙辣肉腸燴白腰豆，伴香草牛油汁

Or

Wok-Fried Sole Fillet
Bell Peppers, Onion, Chilli, Coriander, Black Bean Sauce, Steamed Rice
豉椒炒龍脷魚柳配甜椒、洋蔥、辣椒、芫荽、濃香豉汁及絲苗白飯

DESSERTS 甜品

Pecan Tart
Maple Syrup, Cinnamon Ice Cream
碧根果撻伴楓糖漿及肉桂雪糕

Citrus Panna Cotta
Yuzu Sorbet
柑橘意式奶凍配柚子雪葩

Coffee, Tea or Soft Drink
咖啡、茶或汽水

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