

匠心粵萃精選菜式

SIGNATURE MENU - A JOURNEY OF CANTONESE CRAFT

 黑松露焗釀蟹蓋 Baked Crab Shell, Crab Meat, Onion, Black Truffle	168
酒糟鮑魚 Chilled Abalones, Sweet Fermented Rice	168
山楂話梅豬手 Braised Pork Knuckle, Hawthorn Fruit, Preserved Plum	168
香蔥頭抽銀鱈魚 Pan-fried Cod Fish, Scallion, Light Soy Sauce	368
 椒鹽斑頭腩 Deep-fried Garoupa Head & Belly with Salt & Pepper	328
 生汁芥末脆蝦球 Crispy Prawn, Wasabi Mayonnaise	298
 大漠手抓羊 Braised Boneless Lamb Rib in Xinjiang Style, Herbs	298
野菌和牛面頰肉 Braised Wagyu Beef Cheek, Assorted Mushroom	288
 招牌胡椒大花蝦 Stir-fried Kuruma Prawn, Black & White Pepper	268
松露蟹肉櫻花蝦脆香米 Crispy Rice, Crab Meat, Sakura Shrimp, Truffle Sauce	238
惹味喼汁脆香骨 Stir-fried Pork Rib, Homemade Worcestershire Sauce	228
焦糖菠蘿咕嚕肉 Sweet & Sour Pork Butt, Caramelised Sliced Pineapple	228
 松露菜膽上湯雞 Poached Chicken in Supreme Broth, Truffle Sauce, Seasonal Vegetable	半隻 Half 328 全隻 Whole 628

如有任何特別要求、食物過敏或食物不耐症，請於點菜單時通知餐廳款待員

If you have any special dietary requirement or food-related allergies, please inform your server upon placing your order

以上價目以港幣計算，並收加一服務費；另需按人數收取茶芥費用

All prices are in HKD and subject to 10% service charge and the charge for tea and condiments applies according to the number of people