



廚師推介 Chef's Selection

低溫慢煮牛肋條配清酒鵝肝 Slow-cooked Beef Short Ribs with Sake-marinated Foie Gras	HK\$388
金殿佛跳牆燜飯 Braised Rice with Abalone, Fish Maw, Sea Cucumber, Conpoy and Shiitake Mushrooms	HK\$388
白玉映輝澳洲龍蝦 Poached Australian Lobster with Butter and Cream	HK\$388
金湯百花釀花膠 Braised Fish Maw Stuffed with Shrimp Pastes with Pumpkin Soup	HK\$368
意大利黑醋排骨 Braised Spare Ribs with Italian Balsamic Vinegar	HK\$288
麻辣小花膠 Marinated Fish Maw in Spicy Sauce	HK\$268
原粒瑤柱竹笙燉鮑魚 Double-Boiled Abalone Soup with Bamboo Fungus and Conpoy	HK\$238
花膠杏仁白玉 Double-Boiled Fish Maw Soup with Almond Cream and Egg White	HK\$238

價目以港幣計算及另收茶芥及加一服務費
Price stated are in Hong Kong dollars and subject to tea, condiments and 10% service charge

如果您對任何食物有過敏反應或特別飲食要求，請告知我們。
Please inform us if you have any food allergies or dietary preferences.