

APPETISERS 頭盤及前菜

Kaluga Caviar (30g) 鱈鱒魚子醬 (30g)	988
Norway Langoustine Sichuan Pepper 川辣挪威小龍蝦	350
New Zealand Clam Sesame Oil 紐西蘭蜆肉	350
Oyster 2 Kinds of 4 pcs Oyster (Fresh by Air Fright) 新鮮直送生蠔	288
Crab, Beetroot & Caviar Edible Flower 魚子醬蟹肉紅菜頭	238
Red Prawn Carpaccio Citrus Jelly 生西班牙紅蝦片配柑橘啫喱	218
Chinese Yellow Wine Duck Foie Gras 黃酒慢煮法國鴨肝	198
Burrata with Tomato Trio Fresh Cherry Tomato, Sundried Tomato, Tomato Concentrate 水牛芝士配番茄三弄	188
Porterhouse Beef Carpaccio Green Apple, Fresh Horseradish 生牛腰肉薄片配青蘋果辣根	188
Baked Escargots Garlic Herb Butter 法式香草焗田螺	178
Quinoa Kale Cake Garden Green, Carrot 藜麥羽衣甘藍脆餅配田園沙律	128
Wild Mushrooms Soup Black Truffle Oil 野菌黑松露濃湯	98
Hokkaido Scallop, Champagne & Potato Soup 北海道帶子香檳薯仔湯	98

SIDES 配菜

Sautéed Broccolini 炒小西蘭花	88
Seared Green Asparagus 香煎蘆筍	88
Sautéed Button Mushroom Butter 香蒜牛油炒蘑菇	88
Fresh Beetroot Honey Balsamic Vinaigrette 陳醋紅菜頭	78
Sautéed Ratte Potato Garlic Herbs 蒜蓉香草炒手指薯	78
Fried Sweet Potato Lemon Salt Dressing 炸蕃薯條配檸檬鹽	68

All prices are in Hong Kong Dollars and subject to a 10% service charge.

Please advise our associates if you have any food allergies or special dietary requirements

所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要，請向我們的職員查詢。

MAINS 主菜

Roasted Local Yellow Chicken Japanese Rice & Chicken Liver, Vin Jaune Sauce 烤焗黃雞配日本珍珠飯伴雞肝及黃酒汁	1180
Roasted Japanese Beef A5 (200g) 燒日本A5和牛 (200g)	808
Black Cod Papillote Char Siu Sauce, Potato, Vegetable & Dill Butter Cream 焗黑鱈魚柳配叉燒醬伴香草牛油蔬菜	538
Grilled Iberico Pork Rack & Applewood Bacon 烤西班牙黑毛豬架及蘋果木煙肉	478
Roasted Australia Lamb Rack Pine Nuts, Polenta, Rosemary 香草松子仁燒焗澳洲羊排	478
Baked Boston Lobster Tomato Barley, Butter 焗波士頓龍蝦	468
Blue Mussel Stew with Cherry Tomato & Herbs Garlic Bread 原煲鮮茄香草藍青口配蒜蓉包	438
Roasted Baby Chicken Rase El Hanout & Cherry Tomato 摩洛哥風味烤雞	348
Grilled Tiger Prawns Basil, Ratte Potato 烤九層塔虎蝦	308
Conchiglie Bolognese with Chili & Parmesan 芝士蕃茄辣肉醬貝殼意粉	278
Lobster Spaghetti Basil 香草龍蝦意粉	268
Seafood Bouillabaisse with Linguine 法式馬賽海鮮湯伴扁意粉	268
Gnocchi with Cheese and Mushroom Portobello Mushroom 芝士薯仔麵糰配香草蘑菇	158

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COLD CUTS & CHEESE 肉類冷盤及精選芝士

Assorted Cold Cut Platter 248
特色雜肉芝士拼盤

Aged French Comté Cheese 24 Months Organic Honey 148
24月熟成法國Comté芝士碟

DESSERTS 甜品

Earl Grey Mango Pear Cake, Pina Colada Ice Cream 188
伯爵茶香芒果甜梨蛋糕配椰子菠蘿雪糕

Berries Yoghurt Cheese Cake Strawberry, Raspberry, Blackberry, Honey 148
蜂蜜草莓乳酪芝士蛋糕

Lemon and White Chocolate Lemon Compote 148
檸檬蜜餞白朱古力

Caramel French Toast Walnut Praline Ice Cream 138
焦糖西多士配核桃雪糕

Chocolate Soufflé Vanilla Ice Cream 138
朱古力梳乎厘配雲尼拿雪糕