

ONE HARBOUR ROAD



我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

時令雲南野生菌精選 SEASONAL HIGHLIGHTS

	每位 Per Person	例牌 Full Portion
雲南野生雞縱菌燉迷你冬瓜盅 Double boiled baby winter melon soup, seafood, roasted duck, termite mushrooms	300	
海鹽鮮松茸煎北海道帶子 Pan fried Hokkaido scallops, matsutake mushrooms, vegetables, sea salt	268	
碧玉野菌醬燒南非吉品乾鮑魚 Braised whole South African dried abalone, hairy gourd, minced Iberico pork, mushrooms, oyster sauce	398	
涼拌山珍海中寶 Cold shredded fish maw, seaweed, durvillaea antarctica, yellow fungus, assorted bell peppers, flat glass noodles, Yunnan mushroom sauce		348
雞油菌滑蛋炒蠔子皇 Stir fried razor clams and eggs, chanterelle mushrooms		388
焗燒乾巴菌和牛鬆脆米飯 Wagyu beef fried rice, ganba fungus, green beans, abalone sauce		368

所有價目以港元計算，另須加壹服務費。

如您對任何食物有過敏反應或需要其它膳食的安排，請向我們的服務員聯絡。

All prices are in HK\$ and subject to 10% service charge

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