

時令精選 SEASONAL HIGHLIGHTS

	每位 Per Person	例牌 Full Portion
 砂鍋白胡椒生根老人頭菌燜田雞腿 Casserole of frog's legs, Catathelasma mushrooms, fried gluten puffs, white pepper		430
 蜜椒子薑雞油菌炒乳鴿脯 Wok fried pigeon fillet, Chanterelle mushrooms, young ginger, assorted pepper, honey		420
   魚米湯諾鄧火腿帶子球浸水東芥菜 Crispy fish maw filled with scallop mousse, crab roe		420
    魚子醬芙蓉海膽炒龍蝦球 Wok-fried lobster, sea urchin, egg white, caviar	480	
 木姜子根鮮茄薯蓉紅衫魚湯燴官燕 Braised imperial bird's nest soup, tomatoes, potatoes, fresh mountain pepper roots and golden thread fish broth	450	
  香煎滷肉五常米釀花膠筒配油雞墘菌汁 Pan-seared fish maw roll, braised pork belly, Wuchang rice, Yunnan termite mushroom sauce	320	

所有價目以港元計算，另須加壹服務費。

帳單上的額外1%將捐贈至本地慈善機構零碳足食（亞洲），以協助於區內推動再生農業。

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。

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。

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

The additional 1% in your bill supports local charity Zero Foodprint Asia
to help regional farmers shift to more climate friendly practices.

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

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