

黃師傅夏季精選菜式
Chef Wong's Summer Specials

每位 *per person*

[D] [N] 鳳梨千絲藍水晶蝦 \$188

Crispy Cristal Blue Prawn with Pineapple Sauce

[D][P][N] 明珠夜蘭香瑤柱燉法國鵪鶉 \$198

Double-boiled French Quail with Winter Melon and Conpoy

[D][P][N] 翠湖藜麥釀關東遼參 \$338

Braised Japanese Sea Cucumber stuffed with Prawn and Quinoa in Superior Chicken Spinach Broth

例牌 *Standard Portion*

[D][P][N] 黑蒜白玉涼瓜炒鹿兒島茶美豚 \$348

Wok-fried Kagoshima Chamiton Pork with Taiwanese White Bitter Melon and Black Garlic

[D][P][N] 魚湯鮮白舞茸勝瓜浸星斑片 \$398

Poached Garoupa Fillet with Fresh White Maitake Mushroom and Luffa in Fish Broth

[D][P][N] 煎釀北海道帶子配紅甜椒汁 \$288

Pan-fried Hokkaido Scallop stuffed with Shrimp Paste with Sweet Bell Pepper Sauce

B – Contains Beef 含牛肉

D – Contain Dairy products 含奶製品

N – Contains Nuts 含乾果

P – Contains Pork 含豬肉

V – Vegetarian 素菜

如果你對某些食物敏感，請告知服務人員

Please make your server aware of any food allergies.

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*