



## 海鮮套餐 *Seafood Set*

[D][N] 桂花蜜薑脆鱸球、 [D][N] 清酒鮑魚凍海蜆、

[D][N][P] 宮保焗蠔

*Deep-fried Eel Fillet with Osmanthus Honey and Ginger,*

*Braised Baby Abalone and Jelly Fish in Sake,*

*Baked Oyster in Kung Pao Style*

*Unico Zelo 'Troppo' Sparkling, Adelaide Hills*

[D][N][P] 姬松茸竹笙燉花膠

*Double-boiled Fish Maw Soup with Bamboo Pith and Matsutake Mushroom*

[D][N][P] 醬皇金菇蒸南澳龍蝦 (半隻)

*Baked South Australia Lobster (half) with Enoki Mushroom in Supreme Soy Sauce*

*Shaw + Smith Sauvignon Blanc, Adelaide Hills*

[D][N][P] 翡翠鮮黃耳百合炒星斑球

*Wok-fried Spotted Garoupa Fillet with Yellow Fungus, Lily Bulb and Garden Green*

[D][N][P] 松露野菌帶子炆伊麵

*Braised E-fu Noodles with Scallop, Wild Mushroom and Black Truffle*

*Torbreck The Steading, Barossa Valley*

[D][V] 楊枝甘露配美點薈萃

*Chilled Mango Pomelo Sago*

*Chinese Petit Four*

每位\$998 (兩位起)

*\$998 per person (minimum 2 persons)*

品酒師精選三杯餐酒配對每位 \$480

*Enjoy our sommelier's three-glass wine pairing at \$480 per person*



廚師精選 *Chef's Recommendation*

*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*