



黃師傅秋日精選菜式
Chef Wong's Autumn Specials

每位 *Per Person*

[D][P][N]	蟹粉玻璃大蝦球 <i>Stir-fried Crystal King Prawn with Hairy Crab Paste</i>	388
[D][P][N]	松茸桂圓山瑞裙燉響螺 <i>Double-boiled Dried Sea Whelk Soup and Softshell Turtle with Matsutake Mushroom and Dried Longan</i>	268
[D][P][N]	東星淮山養生毋米粥 <i>Minced Spotted Garoupa with Fine-Grained Yam in Fish Broth</i>	98

例牌 *Standard Portion*

[D][P][N]	蟹粉香煎琵琶燕 <i>Pan-fried Bird's Nest with Egg White and Hairy Crab Paste</i>	328
[D][P][N]	無花果山藥炒鹿柳 <i>Stir-fried Wild Venison with Fresh Yam and Fig</i>	328
[D][P][N]	荷香川味藤椒蒸釀東星斑件 <i>Steamed Spotted Garoupa Fillet with Shrimp Paste in Sichuan Pepper Sauce</i>	588
[D][P][N]	潮州十二年老菜脯蒸東星斑件 <i>Steamed Spotted Garoupa Fillet with Preserved Vegetable</i>	588



廚師精選 *Chef's Recommendation*

B – Contains Beef 含牛肉

D – Contains 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*



秋日精選套餐

Autumn Specials Set Dinner

[D][N][P] 蜜汁叉燒、 [D][N] 香芒鮮蝦沙律、 [D][N] 鹽香脆炸日本蠔
Honey-glazed Barbecued Pork, Mango Salad with Prawn, Salted Deep-fried Oyster
Château Leoubé, Love by Leoubé Provence France

[D][N][P] 松茸桂圓山瑞裙燉響螺
Double-boiled Dried Sea Whelk Soup and Softshell Turtle with Matsutake Mushroom and Dried Longan

[D][N][P] 黑魚子蟹粉明蝦球
Wok-fried Prawn with Black Caviar and Hairy Crab Paste
Or 或
[D][N][P] 蟹粉玻璃大蝦球 (另加\$200 升級)
Stir-fried Crystal King Prawn with Hairy Crab Paste (Additional \$200 for upgrade)

[D][N] 荷香川味藤椒蒸釀龍躉斑球
Steamed Garoupa Fillet with Shrimp Paste in Sichuan Pepper Sauce
Grace Winery Gris de Koshu, Yamanashi

[D][N] 無花果山藥炒鹿柳
Stir-fried Wild Venison with Fresh Yam and Fig
Trossos del Priorat '90 Minuts', Priorat

[N][D][P] XO 醬鮮蟹肉炒香苗
Fried Rice with Fresh Crab Meat in XO Sauce

[N] 萬壽果紅棗燉雪燕
Double-boiled Papaya with Snow Swallow and Red Dates

[N] 美點薈萃
Chinese Petits Fours

每位\$758 (兩位起)
\$758 per person (minimum 2 persons)

品酒師精選三杯餐酒配對每位 \$258
Enjoy our sommelier's three-glass wine pairing at \$258 per person

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