

秋日嗜味菜譜

Autumn Degustation Menu

例牌 *Standard Portion*

[D][P][N] 珊瑚香燒銀鱈魚 \$428

Grilled Codfish with Crab Roe and Crab Meat

[D][P] 蜜燒蔥香鹿兒島茶美豚 \$308

Wok-fried Kagoshima Chamiton Pork with Honey Citron Sauce and Spring Onion

[B][D] 無花果金瓜炒澳洲和牛 \$418

Wok-fried Australian Wagyu Beef with Figs and Pumpkin

[D][N] 三蝦薈萃 \$368

Wok-fried Shrimps with Dried Tiger Prawns in Homemade Shrimp Head Sauce

[D][N] 火焰鹽焗雞 (需 1 天前預訂) \$688

Flambé Salt-baked Chicken (pre-order 1 day in advance)

每位 *Per person*

[D][P] 生拆蟹肉有機南瓜羹 配鹽田梓日曬海鹽 \$268

Braised Organic Pumpkin Soup with Crab Meat and Yim Tin Tsai Sea Salt

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*