

She walks in beauty
night turning toward its dawn,
each shadow now light.

點菜單
À LA CARTE

主厨品尝菜单 CHEF'S TASTING MENU

至少 2 人	Chef's Tasting Menu Minimum for 2	95
至少 2 人	Chef's Premium Tasting Menu Minimum for 2	126

湯羹 SOUP

京式鷄絲酸辣湯	Hot & Sour Chicken Soup	16
蟹肉粟米羹	Blue Swimmer Crab Sweetcorn Soup	18

開胃菜&沙拉 APPETISERS & SALAD

椒鹽鮮魷魚伴青木瓜沙拉	Salt & Pepper Squid, Cashew Nut, Papaya Salad	18
扇貝魚子醬	Pan-Fried Scallops with Osciètre Royale Gold Caviar	43
鞞鞞海鱸魚	Sea Bass Tartare	23
脆口歌樂山辣子雞	Crispy Chilli Chicken, Szechuan Peppers	18
芥末虾球	Wasabi King Prawns, Pumpkin Seeds, Shiso Cress	18
香辣杏仁片軟壳蚧	Crispy Soft Shell Crab, Spicy Almonds	18
沙爹豆腐	Braised Satay Tofu, Cucumber, Pineapple ^{PB}	24
脆口包乾炒雜菜齋松	Stir-Fried Vegetables with Lettuce Wrap ^{PB}	14
酥炸齋豆包拼磨皮青瓜葱	Peking-Style Crispy Bean Curd Puff ^{PB}	18
自家彩虹撈沙拉	Oriental Salad, Plum Dressing ^{PB}	18
棒棒雞沙拉	Bang Bang Chicken Salad	16

點心 DIM SUM

廚師精選蒸點心拼	Chef's Selection of Dim Sum Har Gau, Lobster Shumai, Seasonal Truffle Dumpling ^V Atlantic Sea Scallop & Mui Choi Dumpling	22
廚師精選蒸齋點心拼	Chef's Selection of Vegetarian Dim Sum ^V Seasonal Truffle Dumpling, Morel Mushroom Dumpling, Crystal Dumpling, Bean Curd Wrap	20
香酥炸鴨春卷	Crispy Duck Roll	16
上素炸春卷	Vegetable Spring Roll ^V	14
和牛煎鍋貼	Wagyu Beef Gyoza with Crispy Seaweed	16
黑松露餃	Seasonal Black Truffle Dumpling ^V	20
黑松露芝麻蝦球	Black Truffle & Sesame Prawn Toast	20
四川麻辣餃子	Szechuan Vegetable Dumpling ^{PB}	15

豆腐&蔬菜 TOFU & VEGETABLE

辣鼓汁焗茄子鮮菇豆腐	Tofu, Aubergine, Eryngii, Sugar Snap, Black Bean Sauce ^{PB}	18
齋麻婆豆腐	Mapo Tofu, Sweet Potato, Edamame ^{PB}	20
爆炒乳酪燈籠椒	Hakka Paneer, Vegetables, Seasonal Peppers ^V	20
橄欖菜炒芦笋雜菌	Stir-Fried Asparagus, Mushrooms, Olives ^V	17
爆炒黑椒齋雞	Mock Chicken, Black Pepper Sauce ^V	18
時令蔬菜	Seasonal Green Vegetables ^{PB}	15

肉類 MEAT & POULTRY

烤日本頂級和牛	Grilled A5 Japanese Wagyu Sirloin, King Soya Sauce	127
黑胡椒炒智利和牛	Chilean Wagyu Rib-Eye Beef, Black Pepper Sauce	75
燉烤芝麻牛子牛肋骨	Braised & Grilled Beef Ribs, Pickle Radish, Sesame Sauce	43
薑蔥智利牛腰脊翼板肉	Stir-Fried Chilean Wagyu Bavette, Ginger Sauce	45
煎炒蒜辣薄荷羊扒	Stir-Fried Lamb Cutlets, Chilli Mint Sauce	53
沙爹脆皮雞	Crispy Satay Chicken, Spicy Peanut Tamarind Sauce	28
四川宮保雞	Szechuan Kung Pao Corn-Fed Chicken	32
三醬金不換焗雞	Braised Chicken, Mushroom, Sweet Basil Sauce	28
鮮橙香檳燒鴨	Cantonese Roast Duck, Champagne, Orange Sauce	54

中國烤鴨 DUCK DE CHINE

饅饅皮, 迷你黃瓜, 蔥絲和鴨醬	Served with Pancakes, Baby Cucumber, Spring Onion & Duck Sauce	133
訂烤 最少2人份	Roasted to Order Minimum for 2	

魚子醬 CAVIAR

奧西特拉斯黃金魚子 30克 50克	Osciètre Royale Gold Caviar 30gr 50gr Russian Sturgeon, Poland	78 118
貝魯迦鱈魚子醬 50克	Beluga Caviar 50gr Huso-Huso Sturgeon, Iran	255

魚 & 海鮮 FISH & SEAFOOD

清蒸鮮海鱸魚	Steamed Sea Bass, Spring Onions, Crispy Ginger, Soy Sauce	45
暹羅酸香烤鮭魚	Grilled Sea Bass, Siam Sauce	45
沙茶醬烤銀鱈魚	Grilled Black Cod, Sacha Sauce	54
菠蘿辣子帝皇蟹	King Crab, Pineapple, Sweet & Sour Spicy Sauce, Hanamaki Buns	85
金縷翡翠鳳尾蝦	Singaporean-Style Golden Phoenix Tail Prawns	33
波蘿古佬蝦	Sweet & Sour Prawn, Caramelised Pineapple	33

米飯 & 麵食 NOODLE & RICE

龍蝦焗稻庭烏冬	Lobster Inaniwa Udon, Cloud Ear Mushrooms	66
火腿焗稻庭麵松露溫泉蛋	Park Carbonara, Inaniwa Udon, Black Truffle, 65° Egg, Guanciale	53
香辣手撕雞炒麵	Stir-Fried Spicy Noodles, Corn-Fed Chicken	24
揚州炒飯	Yangzhou Fried Rice, Corn-Fed Chicken & King Prawn, Edamame	20
牛粒炒姜飯	Wagyu Beef Fried Rice, Vegetables, Ginger	22
新鮮黑松露越光米飯 需時25分鐘	Potted Rice with Seasonal Black Truffle ^{PB} Allow 25 minutes	56

