

# LUNCH & DINNER SPECIALS

## 午餐及晚餐精選

February Set menu 2026

### Double-boiled Chicken Soup

Conpoy, Whelk, Chinese Mushroom, Pork Shin, Lycium

天白花菇瑤柱燉海螺湯

Or

### Deep-fried Hiroshima Kaki Oyster

Tatami Iwashi Rice Paper, Nori, Shiso Leaf, Yuzu Wasabi Mayonnaise

酥炸廣島蠔伴米紙白飯魚乾配柚子芥末蛋黃醬

Or

### Grilled Iberico Pork Pluma Salad

Thai-style, Bean Sprouts, Pickled Turnip & Cucumber, Onion,

Chilli, Mint, Lime, Fish Sauce

泰式西班牙黑毛豬沙律配辣椒薄荷青檸魚露汁

## MAIN

### Pan-seared Red Snapper Fillet

Black Mussels, Carrot, Celery, Parsley, Coconut Curry Broth

香煎紅鯛魚柳伴青口配椰香咖哩汁

Or

### Stir-fried Satay Tiger Prawn

Pineapple, Onion, Bell Pepper, Ginger, Spring Onion, Steamed Rice

沙嗲炒虎蝦配香苗白飯

Or

### Roasted Beef Tenderloin

Argentinean Tenderloin, Root Vegetables, Truffle Mash, Snail Sauce

烤焗阿根廷牛柳伴松露薯蓉配田螺燒汁

## DESSERT

### Mango Panna Cotta

Sesame Cookies, Coconut Ice Cream

芒果奶凍伴芝麻曲奇配椰子雪糕

Or

### Strawberry Charlotte Cake

Vanilla Chantilly, White Chocolate Ice Cream

士多啤梨夏洛特蛋糕伴伴雲呢拿忌廉配白朱古力雪糕

## Coffee, Tea or Soft Drink

咖啡、茶或汽水

 Dairy Free

 Gluten Free

 Nut Free

 Halal

 Cage Free Egg

 Vegetarian

 Vegan

 Organic

 Healthy

 Lactose Free

2-COURSE SET 488 | 3-COURSE SET 588

Please inform your server of any food-related allergies.

Prices are in Hong Kong dollars and subject 10% service charge.

如對任何食物有過敏反應，請與餐廳款待員聯絡。價格以港幣計算，另加一服務費。

All seafood ingredients are sustainably certified. 所有海鮮類食材均持有可持續發展認證。