

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。