

## 廚師推介

### Chef's Recommendation

25 年老菜脯蒸原條海星斑（每條約一斤六兩） \$888  
Steamed Whole Spotted Grouper with Garlic and 25 Aged Radish

藍莓汁鮮果蝦球（每位）兩位起 \$88  
Stir-fried Prawn with Blueberry Sauce and Seasonal Fruit (per person)

新鮮牛肝菌炒安格斯牛肉 \$328  
Stir-fried Angus Beef with Fresh Boletus

新鮮荔枝菌炒松板肉 \$288  
Stir-fried Pork Jowl with Lychee Mushroom

野生菌炒蔥香土雞蛋 \$288  
Stir-fried Free-range Egg with Scallion and Wild Mushroom

皺皮椒炒雲南時令野生菌 \$288  
Stir-fried Yunnan Seasonal Wild Mushroom with Wrinkled Pepper

剁椒醬紫蘇蒸肉汁九肚魚 \$268  
Steamed Minced Pork and Bombay Duck Fish with Chopped Chilli Perilla Sauce

子薑菠蘿炒 M5 澳洲和牛粒 \$468  
Stir-fried M5 Australian Wagyu Beef with Young Ginger and Pineapple

五杯汁金不換焗雞煲 \$238  
Baked Chicken with Black Vinegar Sauce and Fermented Bean Paste

燒汁鵝肝和牛鳳梨炒飯 \$238  
Fried Rice with Foie Gras, Wagyu Beef and Pineapple

若閣下對某種食物有過敏反應、請於點菜時通知服務員、以便作出妥善安排。  
If you have any concerns regarding food allergies, please alert your server prior to ordering.