

SUMMER'S FINEST CATCH

Lunch 午餐： 11:00 am - 2:30 pm | Dinner 晚餐： 6:00 pm - 9:30 pm

APPETIZER AND SOUP

King Prawns • Pomelo Salad

大蝦柚子沙律

148

Seafood Chowder

周打海鮮湯

128

Sauvignon Blanc, Astrolabe, Marlborough, New Zealand 2024

Glass 75 / Bottle 330

Chardonnay, Jean Claude Boisset Marsannay Blanc, Burgundy, France 2022

Glass 110 / Bottle 475

MAINS

Lobster & Seafood Casarecce

(Half Boston Lobster • Scallops • Cuttlefish • Crab Meat)

Crispy Smoked Bacon • Seafood Tomato Sauce

龍蝦海鮮麻花捲粉

(波士頓龍蝦半隻 • 帶子 • 墨魚 • 蟹肉)

脆煙肉 • 海鮮番茄汁

338



Mussels Pot

Thai Green Curry Sauce • Garlic Bread

青口煲

泰式青咖喱汁 • 蒜蓉包

268

Additional \$50 for daily soup and dessert

by ordering any below of the main course on Monday to Thursday dinner

凡於星期一至星期四晚上惠顧以下主菜

另加 \$50 可享用是日餐湯及甜品

Surf & Turf (for 2 persons)

Grilled U.S. Beef Rib-eye Steak (260g) • Whole Boston Lobster

Kenya Bean • Sweet Potato Fries • Mushroom Thyme Sauce

扒美國肉眼扒 (260克) • 原隻波士頓龍蝦 (兩位用)

法國邊豆 • 番薯條 • 香草蘑菇汁

738

Château des Sarrins Grand Cuvee Côtes de Provence Rouge 2016

Glass 95 / Bottle 425

Sangiovese, Castello Vicchiomaggio Chianti Classico Gran Selezione

La Prima, Tuscany, Italy 2021

Glass 100 / Bottle 430



Spicy 辣味菜式

If you have any food allergies, please inform our staff.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。