

THE BRIGHT TASTE OF SPRING

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

APPETIZERS



Burrata Cheese • Avocado Salad
Pecan • Citrus Vinaigrette Dressing
水牛芝士 • 牛油果沙律 • 合桃 • 柑橘油醋汁

138

Seafood & Thai Green Mango Salad • Honey Lime Dressing
泰式青芒果海鮮沙律 • 蜜糖青檸汁

168

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

Pan-fried Chilean Sea Bass Fillet
Green & White Asparagus • Boiled Potatoes • Basil Tomato Coulis
香煎智利鱸魚柳 • 青及白蘆筍 • 焗薯 • 香草番茄醬

348



Asam Pedas Wagyu Beef Cheek • Steamed Rice
亞參咖喱和牛面頰 • 絲苗白飯

328

Complimentary a Lemon Tart
by ordering below main course on Monday to Thursday dinner
凡於星期一至星期四晚上惠顧以下主菜, 可免費享用檸檬撻一份

Whole Boston Lobster & Seafood Bouillabaisse (For Two)

Cherry Tomatoes • Fennel • Garlic Bread

原隻波士頓龍蝦 • 海龍皇湯 (供兩位用)

車厘茄 • 茴香 • 蒜蓉包

698

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

DESSERT

Lemon Tart

Berries Compote • Vanilla Ice Cream
檸檬撻 • 燴雜莓 • 雲呢拿雪糕

68



Vegetarian 素食菜式



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。