



❖ 星級客廚煮理午餐單點 ❖
GUEST CHEF CO-LAB LUNCH A LA CARTE

❖ 前菜 APPETIZERS

魚籽煙燻糖苾蛋 \$ 98
SMOKED SOFT BOILED EGG WITH CAVIAR

牛油果蟹肉沙律 \$178
KING CRAB MEAT AND AVOCADO SALAD

❖ 主菜 MAIN COURSE

黑虎掌菇慢煮牛小排 \$398
SLOW COOKED BEEF SHORT RIBS WITH BLACK TIGER PALM MUSHROOM

中國茶 CHINESE TEA (每位 PER GUEST) \$30

賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS, WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUESTS.

價目均為港幣及另加一服務費

PRICES ARE IN HK\$ AND SUBJECT TO 10% SERVICE CHARGE



星級客廚煮理晚餐
GUEST CHEF CO-LAB DINNER



魚籽煙燻糖苾蛋及牛油果蟹肉沙律

SMOKED SOFT BOILED EGG WITH CAVIAR, KING CRAB MEAT AND AVOCADO SALAD

SOMMELIER'S RECOMMENDATION: RIESLING, CARL GRAFF Q&A, MOSEL, GERMANY

杞子魚湯蛋白星斑菠菜卷

FISH GROUPER SPINACH ROLLS AND STEAMED EGG WHITE WITH FISH SOUP AND WOLFBERRY

黑虎掌菇慢煮牛小排

SLOW COOKED BEEF SHORT RIBS WITH BLACK TIGER PALM MUSHROOM

SOMMELIER'S RECOMMENDATION: PINOT NOIR, UNDONE, RHEINHESSEN, GERMANY

雲龍軒炒飯

DRAGON WIND FRIED RICE

LOBSTER, CRISPY CONPOY, CRAB MEAT AND VEGETABLES

繽紛奶凍伴皇甘栗子包

LEMON AND MANGO MILK PUDDING WITH CHESTNUT BREAD

品酒師精選二杯餐酒配對 (60ML)

ENJOY OUR SOMMELIER'S TWO-GLASS PETIT WINE PAIRING (60ML)

每位 **\$638** PER GUEST
(兩位起 MINIMUM 2 GUESTS)

中國茶 CHINESE TEA (每位 PER GUEST) \$30

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