



Guest Chef Co-Lab Lunch A la Carte

湯及前菜 Soup and Appetizer

48小時羅宋湯 \$ 98
Borsch Vegetables Soup with Beef and Sour Cream

烤焗法式龍蝦多士配柚子沙律及松露蛋黃醬 \$168
Baked Lobster Toast with Pomelo Salad and Truffle Mayonnaise

主菜 Main Courses

日式炸豬扒飯配青芥末蛋黃醬 \$258
Deep Fried Pork Chop Cutlet with Japanese Pickle Rice
and Wasabi Mayonnaise

紅酒汁燉法國鴨腿配臘味意大利飯 \$258
Stewed Duck Leg with Red Wine Sauce
and Chinese Preserved Meat Risotto

川鹵燴牛肋肉伴炒菠菜及天使麵 \$348
Sichuan Style Braised Beef Short Rib
with Sautéed Spinach and Angel Hair Pasta

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.

價目均為港幣及加一服務費 | Prices are in HK\$ and subject to 10% service charge



Guest Chef Co-Lab Dinner

烤焗法式龍蝦多士配柚子沙拉及松露蛋黃醬

Baked Lobster Toast with Pomelo Salad and Truffle Mayonnaise

Sommelier's recommendation: Sauvignon Blanc, Jean-Claude Roux, France

海鮮周打湯

Seafood Chowder

日式炸豬扒飯配青芥末蛋黃醬

Deep Fried Pork Chop cutlet with Japanese Pickle Rice and Wasabi Mayonnaise

或 or

紅酒汁燉法國鴨腿配臘味意大利飯

Stewed Duck Leg with Red Wine Sauce and Chinese Preserved Meat Risotto

或 or

川鹵燴牛肋肉伴炒菠菜及天使麵

Sichuan Style Braised Beef Short Rib with Sautéed Spinach and Angel Hair Pasta

Sommelier's recommendation: Merlot Blended, Chateau Belair Coubet, France

熱情果雜莓忌廉芝士蛋糕

Passion Fruit and Cream Cheese Mousse Cake with Berries

品酒師精選二杯餐酒配對 (60ml)

enjoy our sommelier's two-glass petit wine pairing(60ml)

\$588 (每位 / per Guest)



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.

價目均為港幣及加一服務費 | Prices are in HK\$ and subject to 10% service charge