

秋日迎月盛宴

AUTUMN MOONLIT FEAST SET MENU

供應期為2025年9月30日至10月7日 Available from 30 September to 7 October 2025

法式焗釀響螺   

Baked Sea Whelk stuffed with Onion, White Mushroom, Chicken and Roasted Chicken Liver

無花果燉花膠湯  

Double-boiled Fish Maw Soup with Fig

芥蘭度欖豉炒鮑片   

Sautéed Sliced Abalone with Chinese Kale and Fermented Black Bean Sauce

老虎斑 

Tiger Garoupa

自選烹法 Cooking method of your choice:

鮮青花椒蒸 Steamed with Fresh Green Peppercorns    /

手工剁椒片片 Steamed with Hand-chopped Chilli and Garlic    /

清蒸 Steamed with Spring Onion in Soy Sauce  

龍井黑糖茶燻雞  

Smoked Chicken with Fragrant Tea Leaves and Soy Sauce

臘味蝦崙生菜包   

Stir-fried Preserved Meat and Shrimp Cubes with Lettuce

栗子和牛崙炒飯  

Fried Rice with Chestnuts and Wagyu Beef

迎月美點    

Seasonal Petits Fours

優惠價每位\$688 Discounted price per person

(原價每位\$1,388 Original price per person)

四位起 Minimum 4 persons

精選葡萄酒優惠 Selected Wine Offer | 每瓶 \$788 per bottle

Champagne Drappier, Carte d'Or, Brut, France n.v.

Bourgogne Hautes Côtes de Beaune Blanc, Domaine Arnaud Baillet, Burgundy, France 2022

Bourgogne Hautes Cotes de Nuits Rouge, La Poirelotte,

Domaine Laurent Roumier, Burgundy, France 2022



主廚推介
Chef's recommendation



純素
Vegan



素食
Vegetarian



含麩質
Contains Gluten/Wheat



含木本堅果或花生
Contains Tree Nuts/Peanuts



含奶類產品
Contains Dairy Products



含魚類
Contains Fish



含貝類海鮮
Contains Shellfish



含大豆
Contains Soy



含蛋類
Contains Egg



辣
Spicy

為閣下健康著想，如閣下對任何食物有過敏反應，請告知餐廳職員。

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.

菜式及食物或會因應季節變化及供應而改變，如有調整及停用恕不另行通知。

All items are subject to change due to seasonality and availability without prior notice.

此菜單不可與其他推廣優惠及折扣同時使用。

This menu cannot be used in conjunction with any other promotional offers or discounts.

以上價錢以港幣計算，並另收加一服務費。

Prices are in Hong Kong dollars and subject to a 10% service charge.