NOURISHING FALL FLAVORS

From now until October 31, 2020
Available daily during lunch and dinner

Savor a perfect balance between healthy ingredients and delicious flavors. Indulge your palate and enrich your body with a seasonal menu full of perfectly matched ingredients, including spleen-fortifying sea conch, protein-rich fish maw, hydrating pears and lily bulbs, and nourishing king oyster mushrooms, as well as Japan’s rare Matsumoto mushrooms.
芥末伴日本角螺片  
Poached fresh sliced sea conch with whole-grain mustard sauce

生菜包海鮮鬆  
Wok-fried diced seafood served with fresh lettuce

川貝陳皮雪梨燉豬腱 (每位)  
Double-boiled pork shin soup with chuan bei, dried tangerine peel and pear (per person)

薑汁芥蘭遠炒斑球  
Wok-fried grouper fillet with kale and ginger jus

酸菜煮黃魚柳  
Yellow croaker fillet and mustard green pickle in fish broth

大豆芽炒桂花蝦絲  
Stir-fried shrimp and soy bean sprouts with egg

新鮮有機松茸本茸火腿蒸雞 (半隻)  
Steamed chicken with organic matsumoto mushroom and ham (half)

鮮茄安格斯牛肉煮滑蛋  
Fried Angus beef fillet with tomato and egg

鮑汁百靈菇燜肉眼筋  
Braised king oyster mushroom with sliced pork rib eye membrane in abalone sauce

紅棗鮮百合燉花膠 (甜品-每位)  
Double-boiled red dates, lily bulbs and fish maw (dessert – per person)

所有價目須另加10%服務費  All prices are subject to 10% service charge