

SUMMER A LA CARTE

沙律 & 頭盤 SALAD & APPETIZER

醃三文魚脆多士・凱撒沙律
Marinated Salmon Crispy Toast, Caesar Salad \$138

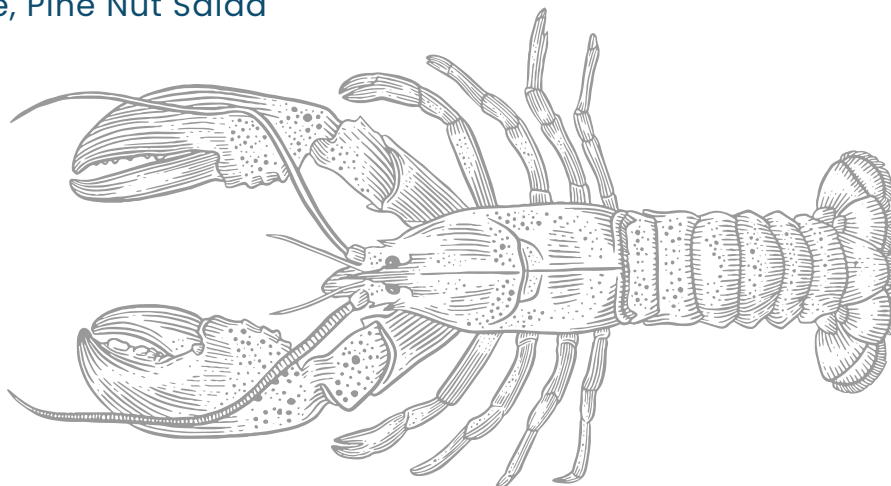
MONMONO 沙律 (新薯、法邊豆、彩椒、車厘茄、青瓜、蛋、虎蝦)
MONMONO Salad - New Potatoes, French Beans, Bell Peppers, Cherry Tomatoes, Cucumber, Egg, Tiger Prawns \$168

紅菜頭・松子仁・羽衣甘藍
Beetroot, Kale, Pine Nut Salad \$128

湯品 SOUP

是日餐湯
Soup of the Day \$48

超級龍蝦湯 (淡水小龍蝦)
Lobster Bisque (Red Swamp Crayfish) \$98



加一服務費
+10% Service Charge

SUMMER A LA CARTE

海鮮 / 主食

SEAFOOD / MAIN

西班牙蒜片蝦 配 脆包

Spanish Garlic Prawns w/ Crispy Toast

\$158

XO醬鮑魚海鮮燴意粉

Spaghetti w/ Abalone & Seafood in XO Sauce

\$168

48 小時紅酒慢煮和牛面頰 配手工意粉仁・羽衣甘藍

Handmade Tagliatelle w/ Wagyu Beef Cheek in Red Wine Sauce

\$258

慢煮砵酒和牛面頰

Port Wine Braised Beef Cheek

\$288

西京燒銀雪魚

Saikyo Miso Yaki Black Cod

\$238

甜品

DESSERT

香蕉拖肥忌廉批

Banoffee Pie

\$98

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