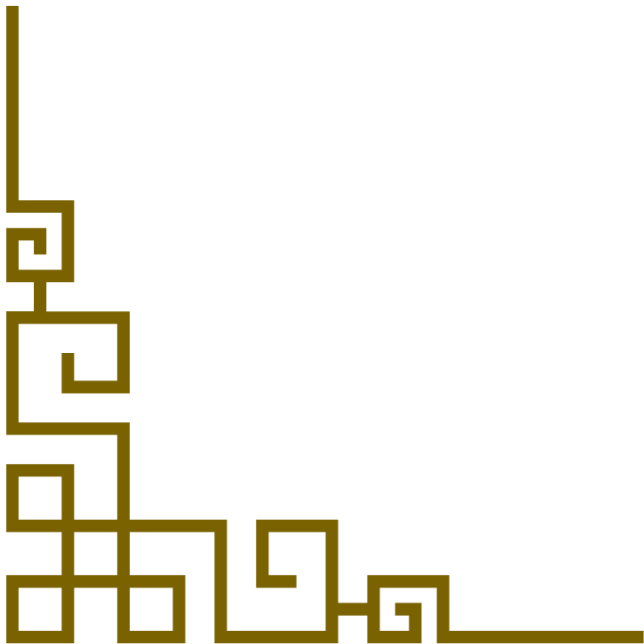


GARDEN LOUNGE



與客席主廚張倩敏攜手打造四道菜季節嗜味菜單
SEASONAL MENU CRAFTED BY
CHEF CHARMAINE CHEUNG FROM GREAT

四道菜套餐每位 \$588 4-course menu per person
另加 3 杯葡萄酒配搭每位 \$350 Additional 3 Glasses Wine Pairing at \$350 per person

翡翠夏日嘉年華
選擇一款醬汁：麻、清、香

Mixed Summer Greens
[Choose One Sauce- Spicy, Zesty, Aromatic]



海蜆配魚籽醬紹興酒蒸蛋白
選擇一款醬汁：麻、清、香

Jellyfish served with Shaoxing Wine Steamed Egg White & Black Pearl
Oscietra Caviar
[Choose One Sauce- Spicy, Zesty, Aromatic]



陳皮手撕豉油雞配陳醋釀茄子

Aged Tangerine Peels and Hand-shredded Soy Sauce Chicken served with
Aged Vinaigrette Eggplant



砂鍋大澳蝦醬法國鴨腿飯

Larnuadie French Duck Confit infused with Tai O Shrimp Paste Clay Pot Rice



每日晚上 6:00 - 9:30 供應

Available Daily from 6:00 p.m. to 9:30 p.m.



Prices are in HKD and subject to 10% service charge.
所有價目以港幣計算及另加一服務費。