

EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

BEVERAGE

WINE

		GLASS	BOTTLE
CHAMPAGNE & SPARKLING WINE			

NV	VEUVE CLICQUOT YELLOW LABEL BRUT	180	928
NV	RUINART 'R DE RU INART', CHAMPAGNE, FRANCE	220	1190
NV	PROSECCO, BOTTER “VIA DELLE CAMELIE, ITALY	130	630
2022	CHABLIS DOMAINE OUDIN, FRANCE	190	900
2018	CHARDONNAY, STARMONT, CALIFORNIA, U.S.A.	150	720
2022	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUH, NEW ZEALAND	170	580

RED

2020	FAIVELEY BOURGOGNE ROUGE BURGUNDY, FRANCE	220	1080
2016	GRAN RESERVA, LAN, RIOJA, SPAIN	170	800
2023	CABERNET SAUVIGNON, CANYON ROAD, USA	120	580

WATER

ACQUA PANNA [750ML]	78
SAN-PELLEGRINO [750ML]	78

SOFT DRINKS

COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER	65
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JUICES

ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE	75
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HAIRY CRAB SEMI-BUFFET DINNER 大閘蟹海鮮半自助晚餐

每位 \$978 per person
兒童[5至11歲]每位 \$518 per child [aged 5 to 11]

APPETISER 前菜

SEAFOOD ON ICE

時令冰鎮海鮮

ABALONE, SNOW CRAB LEG, MUSSEL,
OYSTER, CLAM, SCALLOP

鮑魚、蟹腳、青口、生蠔、蜆、帶子

ASIAN SALAD AND COLD DISH

亞洲風味沙律及凍盤

DAILY SOUP 是日精選湯

CARVING STATION 精選燒烤

DAILY INTERNATIONAL ROAST & PEKING DUCK [M]

每日精選燒烤及北京填鴨

MIDDLE COURSE 第二道菜

[TO BE SHARED ON THE TABLE 分享菜式]

CRAB CAKE WITH THAI HERB CHILI SAUCE [C][SS]

蟹餅配泰式香草辣椒醬

WHITE PEPPER POPCORN CHICKEN [D]

台式鹽酥雞

WOK-FRIED CHILI CRAB IN SICHUAN STYLE [C][SS]

四川辣椒炒蟹

WOK-FRIED GREEN BEAN, SHIITAKE & PICKLED OLIVE [V]

鑊炒四季豆配香菇及醃橄欖

STEAMED HAIRY CRAB [C] [ONE PIECE PER PERSON]

清蒸大閘蟹 [每人一隻]

[Hairy Crab Supplement \$158 per piece]

[如需額外追加 每隻\$158]

[M] Signature [V] Vegetarian [G] Gluten Free

[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

[M]招牌 [V] 素食 [G] 不含麩質 [D] 無乳製品 [SS] 可持續食材 [N] 含有堅果 [C] 甲殼類

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

HAIRY CRAB SEAFOOD SEMI-BUFFET DINNER

大閘蟹海鮮半自助晚餐

MAIN COURSE 主菜

[PLEASE CHOOSE ONE 任選一項]

GRILLED ANGUS TENDERLOIN
Mirin-Glazed Seasonal Mushroom, Roasted Potato Medley, Sake Beef Jus

烤安格斯牛柳
味醂時令蘑菇、烤薯仔、清酒牛肉汁

STEAMED SEABASS [D] [SS]
Yellow Wine & Soy Sauce, Ginger, Scallion, Seasonal Vegetable

清蒸鱸魚 [D] [SS]
黃酒及豉油、薑、蔥、時令蔬菜

RICOTTA RAVIOLI [V]
Japanese Roasted Pumpkin, Pumpkin Seed, Sage

意大利雲吞 [V]
日本烤南瓜、南瓜籽、鼠尾草

GRILLED CANADIAN LOBSTER [C][SS]
Whole Boston Lobster, Garlic and Herb Butter, Champagne Sauce

烤原隻加拿大龍蝦[C]
蒜蓉及香草牛油、香檳汁
[Supplement 另加 \$128]

SWEET 甜品 [V]

ASSORTED CAKES & PETIT PATISSERIE
各式蛋糕及糕點

ICE CREAM STATION
精選雪糕

INCLUDES REGULAR COFFEE OR TEA
包括咖啡或茶

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