

嗜秋

Autumn Tasting

古法香茅茶 (+\$68/位)

Traditional Lemongrass Tea (Additional \$68/guest)

花雕水晶雞凍 (+\$68/位)

Chilled Free Range Chicken, 15-years Hua Diao Jelly (Additional \$68/guest)

魚子醬溏心帶子皇 (+\$128/位)

Hokkaido Jumbo Scallop, French Caviar (Additional \$128/guest)

世韜靚湯

Soup Of The Day

陳皮欖鼓野生馬友餃. 小玲瓏. 韭菜蝦餃

Threadfin, Aged Tangerine, Chinese Olive, Black Bean Sauce, Dumpling
Minestrone, Minced Beef, Xiao Long Bao
King Prawn, Chinese Chives, Dumpling

和牛梨子

升級 • 私房38頭乾鮑魚(+\$288/位) 或 私房28頭乾鮑魚(+\$388/位)

A5 Kagoshima Wagyu Beef Cheek, Pear

Upgrade

38 Head Premium Dried Abalone, Secret Recipe Sauce (Additional \$288/guest)

28 Head Premium Dried Abalone, Secret Recipe Sauce (Additional \$388/guest)

海苔京蔥油香魚

French Cod Fillet, Scallion, Seaweed

櫻花蝦汁虎蝦球

升級 • 法國龍蝦 (+\$228/位)

Tiger Prawn, Sergestid Shrimp Sauce, Handmade Rice Flour Rolls

Upgrade • French Lobster (Additional \$228/guest)

甜蜜

Sweet

\$598/位 per guest

另加10%服務費 Additional 10% Service Charge

兩位起 Minimum 2 Person Or Above