

Guest Chef Dennis Wong's Recommendation 客席黃燮秋師傅推介

	港幣 HK\$
Coconut Stem Salad with Seafood 海鮮椰樹梢芯沙律	\$188
Seafood Salad in Crispy Golden Shrimp Balls with Crab Roe 海鮮蟹子沙律黃金蝦球	\$188
Stir-fried Mussels in Garlic Herbs Sauce with Baguette 特色香蒜香草汁炒青口配長法包	\$228
Grilled Semi-dried Squid with Homemade Chili Paste 燒一夜乾魷魚配秘製辣椒醬	\$258
Roasted Spring Chicken in Vietnamese style with Shredded Cabbage Salad 越式燒原隻春雞配椰菜絲沙律	\$288
Poached Tiger Prawns with Young Coconut Juice in Clay Pot 越式椰青水煮虎蝦煲	\$288
Deep-fried Mandarin Fish with Sweet and Spicy Sauce 香炸桂花魚配甜辣汁	\$358