

嗜味永續盛宴
Sustainable Gastronomy
on a Plate

1月-3月 January to March

精選菜肴
Menu Highlights

- 酥炸法國時令生蠔 Crispy Breaded Seasonal Oysters** 188 3隻
黑松露蛋黃醬, 黑蒜蛋黃醬, 韓式辣蛋黃醬 Truffle Mayo, Black Garlic Mayo, Gochujang Mayo 3 Pieces
- 香烤西班牙羊架 300克 Grilled Spanish Rack of Lamb 300g** 328 半打
香草烤羊架, 羊肉香腸, 風味羊汁 Herb-crusted Rack of Lamb, Lamb Sausage, Natural Jus Half Dozen
- 烤巴塔哥尼亞白鱈魚 Oven-baked Patagonian Toothfish** 388
椰菜, 烤小紅蘿蔔, 貝類牛油汁 Cabbage, Roasted Baby Carrots, Shellfish Emulsion
- 橄欖油蒜香虎蝦仁 Ocean Gem Shrimp Aglio e Olio** 188
手工扁意粉, 香脆蒜片, 法國埃斯佩萊特辣椒 Homemade Linguine, Crispy Garlic, Espelette Pepper
- 有機南瓜忌廉湯 Creamy Organic Pumpkin Soup** 158
香煎北海道帶子, 巴馬臣忌廉, 堅果 Seared Hokkaido Scallop, Parmesan Cream, Nuts

飲料
Beverage

- 2-4人份意式氣泡水果酒** 298
Mix Berries Lambrusco Sangria For 2-4 Persons
- 丹麥哥本哈根氣泡茶 Copenhagen Sparkling Tea** 瓶 (750毫升)
香檳的最佳替代品, 氣泡茶是Nordic創新與亞洲茶傳統的結合 Bottle (750ml)
The best alternative for Champagne - Sparkling Tea is the combination of Nordic innovation and Asian tea traditions.
- Lyserød** 388
銀針, 烏龍和洛神花 Sliver Needle Tea, Oolong Tea and Hibiscus
- Blå** 388
茉莉花茶, 白茶, 大吉嶺茶 Jasmine Tea, White Tea and Darjeeling Tea