

WINTER SPECIALTIES

-   Braised duck and fish maw soup,
dried tangerine peel
*Domine Thomson, Pinot Noir, Explorer,
Central Otago New Zealand 2019*
Tasting notes: Ripe Berry, Dark Cherry, Refreshing
-   Pan-fried preserved sausage taro cake
Donnhoff, Riesling, Nahe Germany 2020
Tasting notes: Green apple, Lime, Minerality
-   Fried lamb knuckle, lettuce
*M.Chapoutier, Crozes-Hermitage Petite Ruche,
Rhone Valley France 2019*
Tasting notes: Spices, White pepper, Blackcurrant
-   Simmered mustard greens, preserved duck,
celery, white turnip
Donnhoff, Riesling, Nahe Germany 2020
Tasting notes: Green apple, Lime, Minerality
-    Wok-fried spotted garoupa roll, preserved pork &
liver sausage, asparagus, mushroom, black fungus
Domaine William Fèvre, Chablis Burgundy, France 2019
Tasting notes: Dry, Citrus, White flower, Minerality
-  Wok-fried venison fillet, black termite mushroom,
bamboo shoot
Château Lilian Ladouys, Saint-Estephe, Bordeaux France 2016
Tasting notes: Dark Berry, Concentrate, Deep

冬季時令精選

- 陳皮花膠水鴨羹 (per person 每位) \$198
(per glass 每杯) \$128
(per bottle 每支) \$588
- 香煎臘味芋絲餅 \$238
(per glass 每杯) \$118
(per bottle 每支) \$548
- 脆香古法炆羊膝 \$398
伴生菜片 (per glass 每杯) \$138
(per bottle 每支) \$628
- 油鴨唐芹蘿蔔 \$238
浸大芥菜 (per glass 每杯) \$118
(per bottle 每支) \$548
- 蘆筍雲耳炒 \$528
鴛鴦東星斑卷 (per glass 每杯) \$128
(per bottle 每支) \$588
- 黑皮雞樅菌雙冬 \$428
炒黃蘗柳 (per glass 每杯) \$148
(per bottle 每支) \$678

 pork 豬肉

 alcohol 酒

 sustainable seafood 可持續發展海鮮

If you have any concerns regarding food allergies, please alert your server prior to ordering
如對任何食物有過敏反應，請於點菜時告知本餐廳職員

The above prices are in Hong Kong dollars and subject to a 10% service charge
以上價目以港幣計算並須附加10%服務費