



SEASONAL LUNCH MENU

午餐菜單

Amuse Bouche

Fig | Pink Gelee
無花果 / 香料粉紅酒凍

Seafood Course

Salmon Roll | Fried Spring Roll | Salmon Salsa
鮭魚卵 / 炸春捲 / 鮭魚莎莎

Chicken Course

Chicken Oyster | Chicken Neck | Consomme | Wild Vegetable
雞生蠔 / 雞頸肉 / 澄清雞湯 / 山野菜

Vegetable

Seasonal Vegetable
四季時蔬

Fish Course

Fresh Fish | Prawn | Zucchini Flower | Bouillabaisse
時令鮮魚 / 鮮蝦 / 櫛瓜花 / 馬賽魚湯

Sorbet

雪酪

Main Dish

Kuei-Ting
Chicken Leg
桂丁雞腿
1880

Warm-body
Pork Neck
台灣溫體松阪豬
1880

US Prime
Strip Striploin
美國頂級紐約客
2180

Wagyu Fillet
和牛菲力
3080

Dessert

Mont Blanc
栗子蒙布朗

Pear | Peach Liqueurs
Vanilla Ice Cream
冰火相融 +\$150

Coffee or Tea

現煮咖啡或茶

Sea Urchin Steam Egg

海膽蒸蛋 +\$400

Garlic Risotto

蒜香雞湯燉飯 +\$300

水資：每位 \$100 + 10%

Water : \$100 per person subject to 10% service charge.

以上價格均需另加10%服務費

All prices are subject to 10% service charge.

為維護用餐體驗及食品衛生安全，恕無法提供餐點外帶服務

To maintain the dining experience and ensure food hygiene, take-out service is NOT provided.



SEASONAL DINNER MENU
晚餐菜單

Amuse Bouche

Fig | Pink Gelee
無花果 / 香料粉紅酒凍

Seafood Course

Salmon Roll | Fried Spring Roll | Salmon Salsa
鮭魚卵 / 炸春捲 / 鮭魚莎莎

Steam Egg

Sea Urchin | Enteromorpha
海膽 / 滷苔

Chicken Course

Chicken Oyster | Chicken Neck | Consomme | Wild Vegetable
雞生蠔 / 雞頸肉 / 澄清雞湯 / 山野菜

Vegetable

Seasonal Vegetable
四季時蔬

Fish Course

Fresh Fish | Prawn | Zucchini Flower | Bouillabaisse
時令鮮魚 / 鮮蝦 / 櫛瓜花 / 馬賽魚湯

Sorbet

雪酪

Main Dish

Kuei-Ting Chicken Leg 桂丁雞腿 2280	Warm-body Pork Neck 台灣溫體松阪豬 2280	US Prime Strip Striploin 美國頂級紐約客 2580	Wagyu Fillet 和牛菲力 3480
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Dessert

Mont Blanc
栗子蒙布朗

Pear | Peach Liqueurs
Vanilla Ice Cream
冰火相融 +\$150

Coffee or Tea

現煮咖啡或茶

Garlic Risotto

蒜香雞湯燉飯 +\$300

水資：每位 \$100 + 10%

Water : \$100 per person subject to 10% service charge.

以上價格均需另加10%服務費

All prices are subject to 10% service charge.

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