



- 2.8 Lamb Skewer
燒羊串
- 8.0 Grilled Lamb Chop, Cumin Seed, Black Vinegar Dressing
孜然黑醋碳烤羊排
- 8.5 Hand Dived Scallop, Green Garlic & Glass Noodle
野蒜醬香牛油帶子蒸粉絲黑
- 8.5 Fried Chicken, Kung Pao Butter
宮保奶油鷄米花
- 9.8 Fried Iberico Pork Rib, Chilli Vinegar, Preserved Mustard Green
新疆汁酸菜伴豬小排
- 9.8 Salt & Pepper Cuttlefish, Sesame, Chilli
椒鹽墨魚芝麻辣椒
- 7.5 Tiger Herb Salad, Chilli, Sesame Vinegrette
檸檬葉紫芥菜苗老虎沙拉
- 7.5 Stirfried Fuyu Seasonal Vegetable
腐乳汁炒時菜
- 7.8 Wok Greens, Fried Garlic, Fermented Bean
黃豆醬爆炒時菜
- 12.5 Steamed Pollock, Seasoned Soy, Ginger & Pickled Mustard Stem
酸菜清蒸狹鱈
- 14.0 Crispy Duck Leg, Sweet Jasmine-Vinegar Syrup, Orange
茉莉甜醋香酥鴨腿
- 15.0 Highland Flatiron Steak, Black Pepper Sauce, Charred Onion
和牛配碳燒甜洋蔥黑椒汁
- 15.8 Iberico Char Siu, Spiced Sugar Skin
脆皮黑毛豬肥
- 16.8 Mixed Mushroom, Chinese Celery, Yolk Butter Claypot Rice
雜菇香芹蛋黃奶油煲仔飯
- 16.8 Aged Beef Neck, Pickled Shallot, Bone Marrow Claypot Rice
牛頸肉骨髓煲仔飯

*Please inform a member of staff if you have any allergies or dietary requirements.

*A discretionary 12.5% service charge will be added to your bill.



BRUNCH

- 8.9 Sichuan Jungle Mary
川麻血瑪麗
- 5.6 Hong Kong Ice Milk Tea
港式凍奶茶
- 5.6 Yuen Yeung
港式鴛鴦
-
- 3.0 Soy Mackerel Deviled Egg
鯖魚小葱魔鬼蛋
- 8.5 Scallop Prawn Toast
帶子蝦多士
- 5.0 Sichuan Pepper Rosti
藤椒炸薯餅
- 6.5 Tiger Herb Salad. Pink Mizuna. Sesame Vinegrette
檸檬葉紫芥菜苗老虎沙拉
-
- 9.8 Spicy Soy Cheung Fun & Crispy Egg
豉油王炒腸粉
- 14.0 Char Siu Canton Scramble & Egg Fried Rice
滑蛋叉燒炒飯
- 10.0 Smoked Haddock Glass Noodle
蠔油黑鱈魚炒粉絲
- 15.8 Sugar Skin Iberico Char Siu
黑毛豬脆皮叉燒
-
- 8.5 Kaya Butter Toast & Spa Egg
溫泉蛋加夾多士
- 9.5 HK French Toast with Cheese & Peanut Butter
芝士花生醬夾心西多士
- 6.3 Fried Milk Tea
炸奶茶

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