



ARTISAN
LOUNGE

INTERNATIONAL DELIGHTS

Lobster Bisque \$178
法式龍蝦湯

Farm & Blossom \$188
本地農場有機田園沙律

Burrata “Deliziosa” (150gr), “Camone” Tomatoes, Basil Infused EVO \$188
意大利布拉塔芝士配櫻桃蕃茄沙律及羅勒初榨橄欖油

Homemade Chitarra Style Spaghetti, Italian Summer Black Truffle,
“Pienza” Pecorino Cheese and Walnut Breadcrumbs \$208
自家手工意粉配意大利夏季黑松露、 “皮恩扎”佩科里諾芝士及核桃脆
Suggested Red Wine: Pinot Noir, Domaine de la Vougeraie,
Savigny-les-Beaune 1er Cru "Les Marconnets", France 2018 \$178/glass

R Australian Black Angus Rib Eye with Homemade Spaghetti \$438
澳洲安格斯肉眼配自家手工意粉
Suggested Red Wine: Syrah Blend, Chateau La Nerthe “Les Cassagnes”
Rhône Valley, France 2019 \$118/glass

Spring Chicken Marinated with Dijon Mustard with Cream Spinach and Gravy Sauce \$288
燒春雞配法式芥末及忌廉菠菜
Suggested Red Wine: Cabernet Blend, Chevalier de Lascombes, Margaux, Bordeaux,
France 2015 \$168/glass

R Chef's Recommendation All prices are subject to 10% service charge



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ASIAN FAVOURITES

Braised Chicken Wings with Sweet Soya Sauce \$188

瑞士雞翼配頂級北海道珍珠米或蒜蓉橄欖油扁意粉
chicken wing, sweet soya sauce, Hokkaido premium grain rice or linguine aglio e olio

Red Curry Fried Rice \$198

秘製惹味咖喱炒飯
prawn, chicken, beef, lemongrass, fish sauce, thai basil

Ⓜ Hong Kong Styled Baked Pork Chop Rice with Truffle \$218

黑松露焗豬扒飯
pork chop, truffle, fried egg, chef's homemade tomato sauce

Japanese Inaniwa Udon in Rich Fish Broth \$298

海鮮魚湯日本稻庭烏冬
house made rich fish broth, garoupa, scallop with tofu and Japanese Inaniwa udon

SWEETS

Ⓜ Pop Mountain \$198

喜馬拉雅山岩鹽粟米爆谷雪糕山
corn ice cream, corn popcorn

Sour Cube \$198

芒果酸忌廉流心蛋糕
sour cream cake, fresh mango

Chocolate Duet \$158

朱古力二重奏
iced chocolate souffle, hot chocolate tart, seasonal berries

La Crostata Rotta Con Nutella, Fragole E Lychees \$128

意式朱古力榛子批配草莓荔枝雪葩
Nutella Broken Pie, Strawberries and Lychees Sorbet

Ⓜ Chef's Recommendation All prices are subject to 10% service charge