



ARTISAN
LOUNGE

WESTERN DELIGHTS

Salmon Gravlax 自家香漬鮭魚
Papaya, Mango, Citrus Fruits \$108

Escargots Crémeux 焗田螺酥盒
Vol Au Vent, Onion, Mushroom, Thyme and Brandy \$108

Seared Hokkaido Jumbo Scallop 香煎北海道珍寶帶子
Roasted White Corn, Mirin Onion, Radish \$128

Wild Mushroom Soup 野菌忌廉湯
Mixed Mushroom, Fresh Cream \$128

Lobster Bisque 法式龍蝦湯
Served with Condiment and Cognac \$158

V R Farm & Blossom 本地農場有機田園沙律
Hong Kong Agricultural Greens, Cherry Tomato, Green Plum Dressing \$148

R Floral Sea Bass 法式鱸魚
Caviar, Sea Bass, King Crab, Edible Flowers, Seafood Consommé \$348

Roasted Lamb Rack 慢烤芥末羊架
Hummus, Baby Vegetables, Pommery \$328

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



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ASIAN TWIST

Braised Sweet Soya Chicken Wings 瑞士雞翼配北海道珍珠米
with Hokkaido Grain Rice \$188

Baked Pork Chop Rice 黑松露焗豬扒飯
Hong Kong Style, Rich Tomato Sauce, Black Truffle \$218

Bangkok Fried Rice 曼谷炒飯
Roasted Pork Neck, Bacon, Chilli, Lemongrass and Fish Sauce \$198

R Tonkatsu Soba 吉列豚伴蕎麥麵
Pork Cutlet, Homemade Malaysian Satay Sauce, Shallot, Garlic, Peanut and Chilli \$268
(Additional \$150 for Teppanyaki A4 Beef) (另加\$150升級為板燒 A4和牛)

R Fresh Lobster Duet 龍蝦雙式麵
Baked Lobster, Saffron Cream Sauce, Chinese Preserved Sausages, Conpoy, Inaniwa Udon, Dried Shrimp, Chilli \$468

SWEETS

R Sour Cube 芒果酸忌廉流心蛋糕
Sour Cream Cake, Fresh Mango \$128

R Pop Mountain 喜馬拉雅山岩鹽粟米爆谷雪糕山
Corn Ice Cream, Popcorn \$198
(For Two Persons 供兩位享用)

Double Chocolate 朱古力二重奏
Iced Chocolate Soufflé, Hot Chocolate Tart, Seasonal Berries \$138

Orange Crème Brûlée Tart 香橙法式焦糖吉士撻
Orange Segment, Almond and Tuile \$108

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