

A close-up photograph of a chef's hand using tweezers to delicately place a single yellow flower petal onto a gourmet dish. The dish is presented on a white plate with a subtle, textured pattern. The dish itself is a light-colored, possibly gelatinous or seafood-based preparation, garnished with various colorful edible flowers including purple and orange ones, along with green herbs. The background is dark, making the white plate and the vibrant colors of the food stand out. The text 'Tribute to Chef's Mastery' is overlaid in a gold, serif font, with 'Tribute to' in a smaller size than 'Chef's Mastery'. Below the title, the text 'DEGUSTATION MENU FOR TWO' is written in a smaller, gold, all-caps sans-serif font.

Tribute *to* Chef's Mastery

DEGUSTATION MENU FOR TWO

Freshly Shucked Oysters

Buttery, Briny, Taste of the Ocean

+\$100 / 2pcs



Royal Cristal Caviar

Smooth Buttery, Long-lasting Aftertaste

+\$268 / 10g | **+\$498** / 30g

Amuse Bouche

餐前小點

STARTER

French Blue Prawn Carpaccio

sea urchin sauce

生法國藍蝦薄切 配 海膽汁

SALAD

The Famous Original Spinning Bowl Salad

冰旋翡翠沙律

SOUP

Scallop Cauliflower Soup

帶子椰菜花忌廉湯

or

Lobster Bisque

龍蝦濃湯

+\$88

Lime Sorbet

青檸雪葩

ENTRÉE

Roasted Prime Rib of Beef au jus – California Cut

mashed potatoes, yorkshire pudding

特級燒牛肉 – 加州薄切 配 薯蓉及英式烘薄酥餅

Upgrade to Lawry Cut 升級至招牌美味切 +\$180

Add Atlantic Lobster Tail 加配 大西洋龍蝦尾 +\$98

Add Creamed Corn 加配 忌廉粟米 +\$60

Add Creamed Spinach 加配 忌廉菠菜 +\$60

or

Pan-Fried Sea Bass & Grilled Spanish Octopus

grilled bell pepper, yuzu miso dressing

香煎海鱸魚 配 烤西班牙章魚

DESSERT

Pistachio Mousse Dome

開心果慕斯半圓蛋糕

Petit Four with Coffee or Tea

餐後小點 配 咖啡或茶

4 COURSES \$1,688 for Two

5 COURSES \$1,888 for Two

Subject to 10% service charge. All prices are in HK\$. For dine-in only. Menu items may contain eggs, nuts, dairy and gluten.

Please inform us in case of any food allergy, intolerance or special dietary requirements before placing your order.

加一服務費。所有價錢以港幣計算。只限堂食。餐目可能含有蛋、果仁、奶類及麩質。如有食物過敏或特別膳食需求，請於點餐前通知。