廚師精選
CHEF'S SELECTIONS

mop

燒阿拉斯加帝王蟹 320
胡蘿蔔和香橙、味噌、雲呢拿
Grilled Alaskan King Crab
Carrots & orange, miso, vanilla

SW秋季肉批 250
鵝肝、白波特酒、煙燻鰻魚
SW Autumn Pate En Croute
Foie gras, white port, smoked eel

緬因州龍蝦凍派 280
緬因州龍蝦、大根、鰹魚奶油
Leeks and Lobster Terrine
Maine lobster, daikon, dashi cream

SW經典漢堡 688
和牛、康堤芝士、鵝肝
SW Signature Burger
Wagyu beef, comté cheese, foie gras

mop

西班牙紅蝦 300
甜菜根、松子、晶鑽魚子醬
Mediterranean Red Prawns
Beetroot, pine nut crumble, Kristal caviar

鹿肉 500
菊芋、梨、昆布蘭醬
Rhug Estate Venison
Jerusalem artichokes, pear, Cumberland sauce

多寶魚 600
茴香、魚子醬、白奶油
Bone in Turbot
Fennel, caviar, beurre blanc

蘋果木煙燻澳洲和牛牛柳 1,200
祖傳甜薯、栗子、紅酒牛肉鵝肝醬汁
Apple Wood Smoked Rangers Valley Chateaubriand
Heirloom sweet potatoes, chestnuts, royale sauce

如有任何食物過敏，請在點餐前告知您的服務員 Before placing your order, please inform your server if a person in your party has a food allergy
所有價目須另加10%服務費 All prices are subject to a 10% service charge