

FEAST TABLE CRAB HARVEST

TO BEGIN

SEAFOOD PLATTER

prawns. mussels. abalone. drunken hairy crab with old Shaoxing wine
(go a little extra - Gillardeau oyster - 52/pc)

'852' GREENS or PETITE CRAB BISQUE

THE MAINS (Choice of one)

STEAMED HAIRY CRAB (2 PCS) (+\$120)

ranoh egg fried rice. Chinkiang vinegar. ginger and brown sugar tea

TANDOORI TOOTHFISH TOOTHFISH

home-made pickled vegetables. mango chutney. butter naan.

SHANGHAI SCRAMBLED EGG WHITES

crab meat. hairy crab roe. broccoli. iberico ham julienne with jasmine rice

SOUS-VIDE FRENCH SPRING CHICKEN BREAST & CONFIT LEG

pomme purée. butternut squash. semi-dried cherry tomatoes. green asparagus. morel jus. truffle crust

GRILLED STOCKYARD M5 WAGYU BEEF STRIPLOIN (+\$180)

dauphinoise potatoes. steamed asparagus. vine tomatoes. green peppercorn sauce

SWEET SELECTIONS ON THE MOVE

pick your favorite two from our dessert trolley

588 PER PERSON

Pair Your Set with a Drink

Sauvignon Blanc. Domaine Michel Girard et Fils. Sancerre. Loire Vally. France 2022	118
Pinot Noir. Moillard Cote de Beaune-Villages Vieilles Vignes. Burgundy. France 2018/2019	128
Jasmine Sparkling Tea. Saicho (Non-alcoholic)	98

Price are quoted in HKD and subject to 10% service charge



蟹宴之選

前菜

海鮮拼盤

蝦. 青口. 鮑魚. 陳年花雕醉大閘蟹
升級之選 - 吉拉多生蠔 每隻\$52

'852' 田園沙律 或 迷你法式蟹肉濃湯

主菜 (任選一款)

清蒸大閘蟹 (2隻) (+\$120)

蘭皇蛋炒飯. 鎮江香醋. 紅糖薑茶

天多里南極鱈魚

自家醃菜. 芒果酸甜醬. 牛油烤餅

上海賽螃蟹

蟹肉. 蟹粉. 西蘭花. 伊比利火腿配茉莉香米飯

慢煮法國春雞胸及油封雞腿

松露脆皮. 法式薯蓉. 胡桃南瓜. 半風乾車厘茄. 青蘆筍. 羊肚菌肉汁

Stockyard M5 和牛西冷牛扒 (+\$180)

法式焗薯. 蘆筍. 串枝車厘茄. 青胡椒汁

甜品

從甜品車挑選兩款心儀甜品

每位港幣\$588



精選餐酒配搭

長相思白葡萄酒. 桑塞爾. 羅亞爾河谷. 法國 2022

118

黑皮諾紅葡萄酒. Moillard 伯恩丘村老藤園. 布根地. 法國 2018/2019

128

Saicho 茉莉花氣泡茶 (無酒精)

98

價格以港幣計算 另加收10%服務費