

CHEF'S SEASONAL CREATIONS

APPETISER 前菜

Hamachi & Hokkaido Scallop Tiradito 油甘魚及北海道帶子薄切
Yuzu Ponzu, Compressed Cucumber, Salmon Roe
柚子醋汁、青瓜、三文魚籽

OR / 或

Tom Yum Tomato Bisque 冬蔭番茄濃湯
Poached Seafood, Coriander Oil
慢煮海鮮、香菜油

OR / 或

Pan-Seared Foie Gras 香煎鵝肝
Fig Vol-au-Vent, Pear & Port Wine Reduction
無花果酥盒、香梨及波特酒濃縮汁

MAIN COURSE 主菜

Award-Winning Signature Dish 冠軍得獎作品
Crafted by the 2026 Young Chef Culinary Competition Champion
由2026全港廚藝新星比賽冠軍匠心設計

Pumpkin Trio and Miso Cod 南瓜三重奏 • 味噌鱈魚
Local Soy-Marinated Cod, Pumpkin Seed Pesto, Pickled Plum Pumpkin Purée &
Layered Pumpkin Terrine
本地黃豆醬醃鱈魚、南瓜子青醬、黃梅南瓜蓉及南瓜千層卷

Upgrade to this award-winning dish for an additional HK\$48.
升級享用此冠軍菜式，只需另加 HK\$48

OR / 或

Grilled Lamb Loin 烤紐西蘭羊柳
Miso Eggplant Purée, Grilled Asparagus, Black Garlic Jus
味噌茄子蓉、烤蘆筍、黑蒜汁

OR / 或

Char-Grilled Australian Flank Steak 炭烤澳洲牛腹扒
Truffle Celeriac Purée, Confit Shallots, Broccolini, Black Pepper Red Wine Jus
松露西芹頭蓉、油封乾蔥、西蘭花苗、黑椒紅酒燒汁

DESSERT 甜品

Valrhona Chocolate Mousse 法芙娜朱古力慕絲
Raspberry Sorbet, Chocolate Crumble, Fresh Berries
覆盆子雪葩、朱古力脆粒、新鮮莓果

OR / 或

Lemon Meringue Tart 檸檬蛋白撻
Vanilla Ice Cream, Lemon Curd, Candied Lemon Zest
雲呢拿雪糕、檸檬醬、糖漬檸檬皮

2-course set 兩道菜
每位 HK\$388 per person

3-course set 三道菜
每位 HK\$488 per person

Elevate your dining experience with the following add-ons:
提升您的用餐體驗，盡享以下加購選項：

Freshly-brewed coffee or premium tea 香醇咖啡或極品茶一杯 +HK\$38
A glass of selected house wine 精選紅白酒一杯 +HK\$68
A glass of sparkling wine 加配氣泡酒 +HK\$78

THE ENCLAVE

* All prices are subject to a 10% service charge 所有價目須另加一服務費
* Other dining discounts (including ALL Accor / ALL Plus 2.0 members) and promotion offers are not applicable to this special promotion menu. 其他餐飲折扣(包括 ALL - Accor 雅高心悅界會員/雅高臻卡會員)及促銷優惠不適用於此特別推廣菜單。