

CHEF'S SEASONAL CREATIONS

APPETISER 前菜

Seared Smoked Salmon Tataki 炙燒三文魚

Yuzu Ponzu Dressing, Coriander Oil, Pickled Daikon
柚子醋汁、香菜油、醃白蘿蔔

OR / 或

Corn & Crab Velouté 甜粟米濃湯

Crab Croquette, Chive Oil, Crispy Corn
蟹肉可樂餅、香蔥油、香脆粟米

OR / 或

Clam Chawanmushi 蜆肉茶碗蒸

Fresh Clam Meat, Shimeji Mushrooms, Dashi Broth
鮮蜆肉、鴻喜菇、昆布高湯

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

Pan-Seared French Duck Breast 香煎法國鴨胸

Wild Mushroom Tart, Truffle Celeriac Purée, & Port Wine Jus
野菌撻、松露西芹頭蓉及波特酒燒汁

OR / 或

Char-Grilled Australian Flank Steak 炭烤澳洲牛腹扒

Potato Gratin, Shallot Purée, Broccolini and Black Pepper Red Wine Jus
焗千層薯仔、紅蔥頭蓉、西蘭花苗及黑椒紅酒燒汁

DESSERT 甜品

Earl Grey Croissant Millefeuille 伯爵茶牛角酥千層酥

Earl Grey Cheesecake Cream, Pineapple Compote and Milk Ice Cream
伯爵茶芝士忌廉、菠蘿果醬及牛奶雪糕

OR / 或

Baked Apple Crumble 焗蘋果金寶

Vanilla Ice Cream, Cinnamon Crumble and Calvados Caramel
雲呢拿雪糕、肉桂酥粒及蘋果白蘭地焦糖醬

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 香醇咖啡或極品茗茶一杯 +HK\$38

A glass of selected house wine 精選紅白餐酒一杯 +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。