



LUNCH



Roasted Fremantle Octopus | Parsley Mash | Kasundi | Broccolini | Swiss Chard Compote
OR

Salad of Baby Beetroot | Smoked Stracciatella | Walnut | Toasted Buckwheat | Sherry Dressing
France, Loire Valley, Pouilly-Fumé, Sauvignon Blanc, "Nanogyra", Domaine Gailbourdin, 2021

(Supplement \$98 for the following two dishes)

Warm Chervil Root Soup | Sunflower Seed | Piemonte Hazelnut | Sourdough Crouton
OR

Poached Taiyouran Egg | Leek and Tarragon Emulsion | Taro | Japanese Panko | Pecan
Italy, Sicily, Etna, Carricante, "Buonora", Tenuta Tascante, 2021

Chestnut Agnolotti | Black Truffle | Cévènes Onion Fondue | Dau Miu
Italy, Sicily, Etna, Carricante, "Buonora", Tenuta Tascante, 2021
OR

Threadfin | Bell Pepper and Coconut Cream | Garlic Chive Pesto | Jerusalem Artichoke
France, Côtes de Provence, Grenache, "Whispering Angel", Château d'Esclans, 2023
OR

Braised Veal Cheek | Mushroom Duxelle | Carrot | Daikon
France, Rhône Valley, "Les Vignes d'à côté", Syrah, Domaine Yves Cuilleron, 2022

Milk Chocolate Mousse | Piemonte Hazelnut | Frozen Horchata | Feuilletine
Italy, Piedmont, Moscato d'Asti, Muscat, G.D. Varja, 2023
OR

Seasonal Artisanal Cheese | Raw Honey | Fig and Walnut Sourdough
Wine Pairing Depending on the Cheese Selection
OR

Coffee or Tea

3 Course Lunch Menu \$498

Wine Pairing: 3 Glass \$388 | 4 Glass \$488

Ask our Sommelier about our Daily Wines by the Glass Selection

Prices are in HK\$ and subject to 10% Service Charge

Please inform a member of the Team of any allergy or dietary restriction

Our menu changes weekly. This menu is for reference only.





TASTING

Potato crisp | Beetroot | Pickled Daikon
Japanese Cherry Tomato | Rocket Pesto | Burrata
Xinjiang Chestnut Pumpkin Beignet | Carrot | Caraway

Toasted Grains Sourdough | Brioche | Beurre Noisette | Salted Bordier Butter

Lobster | Avocado | Yuzu | Horseradish | Oscietra Caviar
China, Xinjiang, Turpan Valley, Rkatsiteli, Puchang Vineyard, 2021

Langoustine | Coconut | Coriander | Smoked Aubergine | Annatto Seed
*France, Loire Valley, Pouilly-Fumé, Sauvignon Blanc, "Nanogyra",
Domaine Cailbourdin, 2021*

Beef Cheek Raviolo | Foie Gras | Jerusalem Artichoke | Lemon Gel
France, Bourgogne, Pinot Noir, Domaine Simmonet-Febvre, 2021

Amadai | Fennel Cream | Dill | Baby Leek | Pickled Chanterelle
Argentina, Mendoza, "Reserva Chardonnay", Terrazas de Los Andes, 2022

Three Yellow Chicken | Cromesquis | Neck Boudin | Kale | Sweetcorn | Smoked Mayonnaise
*France, Bordeaux, Saint-Emilion Grand Cru, Merlot/Cabernet Sauvignon,
Château De Fonbel, 2013*

OR

Wagyu M9+ Striploin | Thyme Polenta | Black Garlic | Peppercorn Sauce | Amaranth
(Supplement \$248)
France, Rhône Valley, "Les Vignes d'à côté", Syrah, Domaine Yves Cuilleron, 2022

Pineapple | Yuzu Crèmeux | Chili Lime Meringue | Stracciatella Ice Cream
Italy, Piedmont, Moscato d'Asti, Muscat, G.D. Varja, 2023

Mignardises

6 Course Dinner Menu \$1,488

Wine Pairing: 4 Glass \$488 | 6 Glass \$688

Tasting menu to be enjoyed by the whole table

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