



TASTING

Saba Mackerel | Poppy Seed Buñuelo | Sansho Pepper | Mikan
Chicken Liver Parfait Tartelette | Sherry Jelly | Snap Peas
Potato Blini | Gueldenstaedtii Caviar | Chive

Normandy Scallop Tartare | Apple Consommé | Kaffir Lime | Jicama | Timut Pepper | Cucumber
New Zealand, Marlborough, Sauvignon Blanc, Cloudy Bay, 2023

King Crab Tian | Avocado | Chilled White Asparagus Veloute | Oscietra Caviar | Soft Herbs
France, Rhône Valley, Saint Joseph, Roussane/Marsanne, "Digue", Domaine Yves Cuileron, 2020

Beef Cheek Raviolo | Foie Gras | Jerusalem Artichoke | Lemon Gel
Italy, Castel Del Monte Riserva, Nero Di Troia, "Puer Apuliae", Rivera, 2016

Kinmedai | Baby Courgette Flower | Prawn Mousse | Vin Jaune Emulsion
United States, Russian River, Don Miguel Chardonnay, Marimar Estate, 2022

Milk Fed Baby Lamb Saddle | Merguez | Morel | Green Asparagus | Mint Oil | Lamb Jus
France, Rhône Valley, Syrah, "La Champine", Domaine Jean Michel Gerin, 2021

OR

Wagyu M9+ Striploin | Truffle Pommes Purée | Romanesco | Bone Marrow | Red Wine Jus
(Supplement \$248)

France, Rhône Valley, Syrah, "La Champine", Domaine Jean Michel Gerin, 2021

White Chocolate Mousse | Lychee | Jasmine Tea | Spring Flower
Australia, McLaren Vale, Viognier, "Sticky End", Mr Riggs, 2022

Mignardises

6 Course Dinner Menu \$1,488

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

Tasting menu to be enjoyed by the whole table

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

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

