

Dinner Tasting Menu

Jet Fresh French Oyster 2 Pcs (Additional \$88)

Served with Salmon Roe & Ginger Ponzu

Akami Tuna

Radish Sheet, Daikon, Crispy Garlic & Soya Pearls

Beef Consommé

Shimeji Mushroom, Root's Vegetable & Konnyaku

Hokkaido Sea Scallop

Spaghetti Pasta, Herring Caviar & Champagne Cream Sauce

French Mackerel Fillet

Cooked Spanish Ham, Yellow Carrot & Red Currant

M8 Wagyu Beef Striploin

Broad Bean, Fried Polenta & Barolo Reduction

or

Spanish Iberico Pork Cheek

Hummus, Melting Egg & Asparagus

Chestnut Strawberry Mascarpone

Served with Pickly Pear Jelly

HK\$698 per person

Sommelier Selection Wine Pairing \$268

Sparkling Wine + White Wine + Red Wine

All prices subject to 10% service charge