

2 Pieces of French White Pearl Oyster (\$98 extra charge)

U.S. Prime Beef Tartare

Quail Egg, Crispy Leek, Lotus & Fennel Cress

or

Hokkaido Sea Scallop Carpaccio

White Truffle Peeled, Parmigiano Cracker & Truffle Dressing

or

Harlan's Caesar Salad

Poach Japanese Egg, Iberico Ham & Herbs Croutons

or

Foie Gras Terrine

Cream Cheese Dips, Brioche Toasted & Figs Jelly

or

Warm Lobster Salad

Wild Mushroom, Rocket, Cherry Tomato & Lemon Olive Oil

Harlan's Clams Chowder

d'abruzzo Linguine

Clams, Calamari, Crispy Garlic, Basil & a Touch of Chili

or

Arborio Risotto

Asparagus, Smoked Eel, Melting Egg & Shaved Bottarga di Muggine

or

Roasted Italian Sea Bream Fillet

Sardine Fritter, Cajun Shrimps & Salsa Verde

or

Sous-Vided Duroc Pork Rack

Goat Cheese & Cauliflower Puree, Roasted Sweetcorn, Fried Potatoes & 15 Aged Balsamic

or

16 Hours Cooked Wagyu Beef Cheek

Mashed Potato, Black Garlic, Grilled Mushroom & Own Jus

Yuzu Passion Fruit Mousse, Served with Mango Compote

Appetizer + Soup + Pasta or Risotto + Dessert
HK\$ 488 per person

Appetizer + Soup + Fish or Pork + Dessert
HK\$ 548 per person

Appetizer + Soup + Beef + Dessert
HK\$ 598 per person

All prices subject to 10% service charge