

**Mix & Match Dinner**  
3 Courses 980 / 4 Courses 1080

**Boston Lobster**

*Salad / Citrus / Kohlrabi*

**King Salmon**

*"Gravlax" / Caviar / Cucumber Sauce*

**Gillardeau n'2 Oysters**

*Dashi / Cauliflower / Crunchy Vegetables*

**Pissaladière**

*Red Mullet / Onion Marmalade / Black Olive*

**Ceps Royale**

*Hazelnuts / Japanese Egg Yolk / Ham from Pierre Oteiza*

**Duck Foie Gras & White Truffle** (Supp 180)

*Ravioli / Langoustine Bisque / Celery Root*

**Mediterranean Ikejime Tuna**

*Just Flamed / Ratatouille / Saffron Mayo*

**Japanese A4 Sirloin** (supp 180)

*Blackcurrant / Kabocha Squash / Gnocchi*

**Bresse Pigeon from Maison Mieral**

*Truffle Sauce / Sweet Corn / Smoked Bacon*

**Our Cheese Plate**

*from "les frères Marchand"*

**Black Forest**

*70% Guanaja / Cherry Sorbet / Vanilla Chantilly*

**William Pear**

*Maple Syrup / Pecan / Jamaican Pepper*

**Soufflé**

*Pistachio / Lemon Sauce / Fromage Blanc Ice-Cream*

*All prices are in HK\$ and subject to a 10% service charge  
Please contact our team in case of any concern for food allergies*