

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

**Boston Lobster**

*Salad / Citrus / Daikon*

**Hokkaido Scallops**

*Carpaccio / Ponzu / Fennel*

**Gillardeau n'2 Oysters** (supp 180)

*Caviar from Aquitaine / Smoked Trout Royale / Coco Velouté*

**French Veal Gyoza**

*"Tete de Veau" / Gribiche Condiment / Sherry Vinegar Jus*

**Red Mullet**

*"Rouille" / Bouillabaisse Consommé / Cuttlefish*

**White Truffle** (Supp 180)

*Japanese Egg / Tofu Royale / Comte & Ham "Mouillette"*

**Sea Bass from Corsica**

*Poached / Root Vegetable Broth / Mushrooms*

**A4 Sirloin from Miyazaki** (supp 180)

*" Béarnaise" / Crispy Shallots / Potato Gratin*

**Bresse Pigeon from Maison Mieral**

*Grilled / Tokyo Turnips / Orange*

**Our Cheese Plate**

*from "les frères Marchand"*

**Tarte Tatin**

*Quince / Golden Apple / Goat Curd Ice-Cream*

**Clementine Vacherin**

*Meringue / Mascarpone Chantilly / Ginger & Clementine Sorbet*

**Soufflé**

*Chocolate / Lemongrass & Espelette Sauce / Avocado Sorbet*

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