

Mix & Match Dinner
3 Courses 1080 / 4 Courses 1180

Foie Gras From Perigord

Eel / Nori / Sake

Mediterranean Octopus

Terrine Like a "Matelote" / Rouille / Chorizo

Gillardeau n'2 Oysters (supp 180)

Caviar from Aquitaine / Langoustine / Butternut

Scallop from Hokkaido

"Chaud-Froid" / Lobster Bisque / Celeriac

Abalone

"Persillade" / Black Trumpet Mushrooms / Watercress

Black Truffle (Supp 180)

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

Dover Sole

Poached / Baked Leeks / Gravlax Sauce

A4 Sirloin from Miyazaki (supp 180)

"Béarnaise" / Crispy Shallots / Potato Gratin

Bresse Pigeon from Maison Mieral

Grilled / Tokyo Turnips / Orange

Mont-D'Or From Les Freres Marchand

Endive / Apple / Truffle

Mont-Blanc

Chestnuts / Yuzu Jam / Almond

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*