

Mix & Match Dinner
3 Courses 980 / 4 Courses 1180

Caledonian Blue Prawn

Tartare / Avocado / Ponzu

Kristal Gold Caviar (add 280)

Japanese Hamachi / Radish / Buckwheat

Hokkaido Sea Urchin

Pertuis Green Asparagus / Grapefruit / Tarragon

French Veal

Gyoza / Spring Carrots / Coriander Emulsion

Corsican Sea Bass

Crispy / Morels Mushrooms / Organic White Asparagus

Périgord Duck Foie Gras

Garigette Strawberry / Red Wine

Boston Lobster

"Quenelle" / Pepper Sauce / Bok Choi

Miyazaki A4 Sirloin (add 180)

Red Wine Sauce / Wild Garlic / Confit Potato

Bresse Pigeon From Maison Mieral

Grilled / Beetroot / Black Berries

Our Selection Of Cheese

From Les Frères Marchand

Chocolate Choux

Guanaja / Pecan Nuts / Tonka & Vanilla Ice-Cream

French Rhubarb

Poached / Lavender / Caramel Ice-Cream

Soufflé

Pineapple / Basil / Raspberry 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*