

Mix & Match Lunch

2 Courses 390 / 3 Courses 440 / 4 Courses 490

Matching Wine

1 Glass 80 / 2 Glasses 150 / 3 Glasses 220

To Share

Gillardeau N'2 Oyster (49 per pce)
"Au Naturel" / Lemon / Shallots Vinegar

Japanese Cherry Tomatoes

"In Texture" / Burrata / Vanilla

Swordfish Toro

Radish / Strawberries / Boutargue

Australian Black Truffle (Add 140 Starter / Add 250 Main)
Japanese Cuttlefish / Smoked Bacon / Parmesan

Smoked Eel

Organic Egg / Peas / Shiitake & Beef Consommé

French Corn Fed Chicken

"Boudin Blanc" / Tarragon / Lobster Emulsion

Te Mana Lamb Saddle

Grilled / Raz El Hanout / Eggplant

Miyazagi A4 Sirloin (Add 290)

Watermelon / Ginger / Java Long Pepper

Nagasaki Madaï

Bouchot Mussels / Chorizo / Pipperade

Our Cheese Selection

From Les Frères Marchand

Chocolate Tart

Caraïbe Chocolate / Cocoa & Peated Whiskey Sorbet

White Peach

Verbena Panna cotta / Almond Crisp / Passion Fruit

Soufflé

Raspberry / Litchi / Rose Blossom

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