

Mix & Match Dinner
3 Courses 980 / 4 Courses 1180

Duck Foie Gras

White Peach / Verbena

Kristal Gold Caviar (supp 280)

Brittany Abalone / Oyster Cream / Tapioca

Japanese Swordfish Toro

Radish / Strawberries / Boutargue

Australian Black Truffle

Gfeldi Knepple / Comté / "Périgueux"

Japanese Zucchini Flower

"Boudin Blanc" / Tarragon / Hokkaido Sea Urchin

Nagazaki John Dory

Like a Paella

Miyazaki A4 Sirloin (add 180)

Watermelon / Ginger / Java Long Pepper

Bresse Pigeon From Maison Mieral

Grilled / Peas "A La Française" / Smoked Jus

Our Selection Of Cheese

From Les Frères Marchand

Chocolate Tart

Guanaja / Cocoa & Peated Whiskey Sorbet

Lemon

Meringue / Shiso / Poppy Seed

Soufflé

Raspberry / Litchi 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*