

Mix & Match Dinner
3 Courses 980 / 4 Courses 1180

Iberian Carabineros

Marinated / Hokkaido Sea Urchin / Japanese Tomatoes

Kristal Gold Caviar (Add 280)

Brittany Abalone / Oyster Cream / Tapioca

"Vitello Tonnato"

French Veal Tartare / Cucumber / Confit Tuna Belly

Australian Black Truffle

Gfeldi Knepple / Comté / "Périgueux"

Périgord Duck Foie Gras

Seared / Grapefruit / Sweetcorn

Nagasaki John Dory

Sake / Girolles Mushrooms / Seaweed

Miyazaki A4 Sirloin (supp 180)

Watermelon / Ginger / Java Long Pepper

Bresse Pigeon From Maison Mieral

Grilled / Hibiscus / Panisse

Our Selection Of Cheese

From Xavier, Meilleur Ouvrier de France

Carrot Cake

Guanaja / Cocoa & Peated Whiskey Sorbet

Pavlova

Mango / Banana / Avocado

Soufflé

Matcha / Passion Fruit

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