

Mix & Match Dinner
3 Courses 980 / 4 Courses 1180

Brittany Langoustines

Marinated / Buckwheat / Japanese Tomatoes

Kristal Gold Caviar (Add 280)

Hokkaido Sea Urchin / Cauliflower / Dashi

Crème Brûlée

Ceps Mushrooms / Jurançon / Apple

Japanese Matsutake

Berlingots / Morteau Consommé / Sweet Garlic

Périgord Duck Foie Gras

Seared / Grapes / Ginger

Cornish Lemon Sole

Carrots From Eric Roy / Green Yuzu / Wasabi

Miyazaki A4 Sirloin (supp 180)

Kabocha Squash / Blackcurrant / Jus

Bresse Pigeon From Maison Mieral

Granola / Hibiscus / Panisses

Our Selection Of Cheese

From Xavier, Meilleur Ouvrier de France

Japanese Sweet Potatoes

Chicorée / Miso / Hazelnuts

Solliès Figs

Pistachios / Raspberries / Yogurt

Soufflé

Passion Fruit / Exotic 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*