

Mix & Match Dinner
3 Courses 1080 / 4 Courses 1280

To Share

Tarbouriech N'2 Oyster (69 per pce)
"Au Naturel" / Lemon / Shallots Vinegar

Brittany Langoustines

Marinated / Buckwheat / Remoulade

Kristal Gold Caviar (Add 280)

Hokkaido Sea Urchin / Cauliflower / Dashi

Paté Lorrain

Pork & Veal / Pickled Blackberries / Truffle

Welsh Venison From Rhug Estate

Raviolo / Ceps / Cocoa Civet Sauce

Périgord Duck Foie Gras

Poached / Pot-au-Feu

Iberian Salmon Bass

Seared / Seaweed / Mash Potato

Miyazaki A4 Sirloin (supp 180)

Kabocha Squash / Blackcurrant / Red Wine Sauce

Bresse Pigeon From Maison Mieral

Swede / Shiso / Miso & Vanilla Jus

Our Selection Of Cheese

From Xavier, L'Un Des Meilleurs Ouvrier de France

Chocolate Tart

Guanaja / Coffee Chantilly / Herb Dressing

Sweet Potato

Black Sesame / Kinako

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*