

# **Odyssée Experience**

*8 Courses 1380 per Person*

*Or*

*\* 9 Courses \* 1580 per Person*

## **Wine Tasting**

*3 Glasses 480 per person / 6 Glasses 680 per person*

## **Premium French Wine Tasting**

*6 Glasses 880 per person / 7 Glasses 1088 per person*

## **Snacks**

### **Brittany Langoustine**

*Marinated / Buckwheat / Remoulade*

### **Kristal Gold Caviar**

*Hokkaido Sea Urchin / Cauliflower / Dashi*

### **\* Périgord Foie Gras \***

*Poached / Pot-au-Feu / Truffle*

### **Iberian Salmon Bass**

*Seaweed / Mash Potato*

### **Welsh Venison From Rhug Estate**

*Raviolo / Ceps / Cocoa Civet Sauce*

### **Miyazaki A4 Sirloin (Add 180)**

*Kabocha Squash / Blackcurrant / Red Wine Sauce*

*Or*

### **Bresse Pigeon from Maison Mieral**

*Swede / Shiso / Miso & Vanilla Jus*

### **French William Pear**

*Osmanthus / Honey*

### **Sweet Potato**

*Black Sesame / Kinako*

## **Coffee or Tea / Sweets**

*We respectfully advise that this menu can only be served to all the guests at the table.*

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