

Premium Lunch

Amuse-Bouche

Ossetra Caviar

Scallop Mousse / Confit Egg Yolk / Chive

Black Abalone

Lily Bulb / Dulce / Spinach Foam

Sea Bass

Confit Tomato / Chinese Lettuce / Fermented Tomato Butter Sauce

Organic Australian M8 Striploin (Add 180)

Carrot / Garlic Shoots / Red Wine Jus

Or

Pigeon

Celtuce Mille-Feuille / Mugwort / Sichuan Pepper Jus

Soufflé

Lemon / Honey Ice Cream / Vanilla and Poppy Seed Sauce

Coffee or Tea

Petits Fours

6 Courses 980 per Person

Including a complementary glass of wine or sparkling wine

Les Huîtres

Tarbouriech N'2 Oyster (79 per piece)

"Au Naturel" / Lemon / Shallots Vinegar

Wine Tasting

3 Glasses 220 per person

5 Glasses 440 per person

Premium French Wine Tasting

3 Glasses 680 per person

5 Glasses 888 per person

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*