

## *Les Entrées Froides*

### **Foie Gras**

Peach / Black Berries / Buttermilk Gel

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### **Lobster**

Lobster Tartare / Orange Purée / Tarragon Foam

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### **Ossetra Caviar (Add 280)**

Smoked Scallop / Confit Egg Yolk / Ossetra Caviar

## *Les Entrées Chaudes*

### **Abalone (Add 180)**

Shrimp / Aged Preserved Daikon Radish / Abalone Jus

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### **Babylon Shell**

Pearl Onion / Tofu / Shaoxing Wine Sauce

## *Les Plats*

### **Pigeon**

Winter Truffle / Braised Spare Rib / Sichuan Pepper Jus

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### **Organic Australia M9 Striploin (Add 290)**

Black Porcini / Yellow Fungus / Truffle Jus

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### **Black Cod**

Mirepoix / Dill oil / Sauce Nage

## *Les Fromages et Desserts*

### **Our Cheese Selection**

From Les Frères Marchand, Maître Fromager Affineur

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### **Mille-Feuille**

Guanaja Chocolate / Raspberry / Baileys Ice Cream

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### **Roasted Sweet Corn**

Coconut / Brown Butter Sablé / Sea Salt Caramel Ice Cream

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### **Soufflé**

Pistachio / Passion Fruit Ice Cream / Madagascar Vanilla Sauce

## *Mix & Match Dinner*

3 Courses HKD 1180 pp

4 Courses HKD 1380 pp

## *Les Huîtres*

**Tarbouriech N'2 Oyster** (HKD 79 per piece)

"Au Naturel" / Lemon / Shallots Vinegar