

Premium Lunch

Amuse-Bouche

Ossetra Caviar

Smoked Scallop / Confit Egg Yolk / Ossetra Caviar

Abalone

Shrimp / Aged Preserved Daikon Radish / Abalone Jus

Amidai

Mirepoix / Dill oil / Sauce Nage

Organic Australia M9 Striploin (Add 180)

Black Porcini / Yellow Fungus / Truffle Jus

Or

Pigeon

Winter Truffle / Braised Spare Rib / Sichuan Pepper Jus

Soufflé

Pistachio / Passion Fruit Ice Cream / Madagascar Vanilla Sauce

Coffee or Tea

Petits Fours

6 Courses HKD 980 pp

Including a complementary glass of wine or sparkling wine

Les Huîtres

Tarbouriech N'2 Oyster (HKD 79 per piece)

"Au Naturel" / Lemon / Shallots Vinegar

Wine Tasting

3 Glasses HKD 220 pp

5 Glasses HKD 440 pp

*We respectfully advise that this menu can only be served to all the guests at the table.
Please note that the last call for this menu is at 2 p.m*

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