

# Dinner Tasting Menu

## Appetizer

Ostra Regal Gold Oyster, Cucumber & Oba Gazpacho, Mint Oil  
法國頂級皇御生蠔, 青瓜紫蘇凍湯, 薄荷油

or

Caviar with Langoustine & Lobster Tartar,  
Home-made Sour Cream  
魚子醬配海螯蝦和龍蝦他他, 自家製酸忌廉

or

Chilled Mixed Tomato Consommé with Smoked  
Lobster & Razor Clam  
法式凍蕃茄清湯配煙燻龍蝦及蜆子

or

Red King Crab with Egg Foam, 24 Months Comté Cheese,  
Sea Urchin  
帝王蟹配蛋泡沫, 24個月法國康帝芝士, 海膽

## Main

French Frog Leg with Ibérico  
Bellota Ham, Watercress & Garlic Sauce  
香煎法國田雞腿配伊比利亞火腿, 西洋菜香蒜汁

or

Leopard Coral Grouper with  
Sous-vide Fennel, Bouillabaisse Sauce  
東星斑配慢煮茴香, 法式香濃海鮮汁

or

Sous-vide Ibérico Pork with Caramelized Melon Salad  
慢煮伊比利亞毛豬配焦糖甜瓜沙律

or

A5 Wagyu Beef Rump, Foie Gras, Mustard Leaf  
A5和牛臀腰肉, 鵝肝, 芥末葉

## Dessert

White Peach & Oba Crèmeux  
白桃紫蘇葉法式慕絲

3 Courses \$888

4 Courses \$988

6 Courses \$1188