

Signature Dinner Menu

Additional Item 加配項目

Amuse Bouche
餐前小吃

Tarbouriech Oyster No.2
法國塔布里奇生蠔 2 號
(HKD 79 per piece)

Ossetra Caviar · French White Asparagus · Hazelnut
阿斯特拉魚子醬 · 法國白蘆筍 · 榛子

Alaskan King Crab Meat · Crab Paste Savory Custard · Finger Lime
阿拉斯加帝王蟹肉 · 蟹膏蒸蛋 · 手指檸檬

↓ Optional Dish 選配菜式 ↓

Carabinero Toast · Scallop Mousse · Octopus Ragout
西班牙紅蝦吐司 · 扇貝慕絲 · 慢燉章魚

Alaskan Black Cod · Jerusalem Artichoke · Pear
阿拉斯加銀鱈魚 · 菊芋 · 梨

New Zealand Lamb Ribs · Wild Garlic · Celeriac Sauce
新西蘭羊肋肉 · 熊蔥 · 根芹醬

French Bresse Pigeon · Rhubarb · Endive
法國布雷斯乳鴿 · 大黃 · 菊苣

Or 或

UPGRADE with supplement charge

US Prime Tenderloin · Onion · Black Truffle Madeira Sauce (+ HKD 180)
美國頂級牛柳 · 洋蔥 · 黑松露馬德拉醬

Apricot Sorbet · Pear · Orange
杏桃雪葩 · 梨 · 橙

Mille Feuille · Caramelized Apple · Olive Oil Ice Cream
千層酥 · 焦糖蘋果 · 橄欖油冰淇淋

Petits Fours
餐後茶點

Coffee or Tea
咖啡 或 茶

8 Courses HKD 1580 PP

9 Courses HKD 1780 PP

Wine Pairing

6 Labels HKD 900 PP

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

Please note that the last call for this menu is at 20:30.

Please contact our team in case of any concern for food allergies.

All prices are subject to 10% service charge.