



LUNCH

Torched Hamachi | Winter Bamboo | Celtuce | Trout Roe | Dashi Vinaigrette

OR

Marinated Jerusalem Artichoke | Black Truffle | Snap Peas | Rice Pearls | Chrysanthemum Flower
*France, Loire Valley, Pouilly-Fumé, Sauvignon Blanc, "Nanogyra",
Domaine Cailbourdin, 2021*

(Supplement \$98 for the following two dishes)

Roasted Celeriac Soup | Sunflower Seed | Macadamia | Sourdough Crouton

OR

Poached Taiyouran Egg | Leek and Tarragon Emulsion | Taro | Japanese Panko | Pecan
Italy, Sicily, Etna, Carricante, "Buonora", Tenuta Tascante, 2021

Chestnut Agnolotti | Black Truffle | Cevennes Onion Fondue | Dau Miu
Italy, Sicily, Etna, Carricante, "Buonora", Tenuta, Tascante, 2021

OR

Pan Fried Swordfish | Chipotle | Bell Pepper | Avocado | Salsa | Seaweed Cracker
France, Côtes de Provence, Grenache, "Whispering Angel", Château d'Esclans, 2023

OR

Glazed Pigeon Breast | Crispy Chicken Skin | Puy Lentils | Roast Cauliflower | Beetroot Gel
France, Rhône Valley, Syrah, "Les Vignes d'à Côté", Domaine Yves Cuilleron, 2022

Kaffir Lime Panna Cotta | Mango Coulis | Macerated Pineapple
France, Sauternes, Semillon/Sauvignon Blanc, Château Rieussec, 2013

OR

Seasonal Artisanal Cheese | Raw Honey | Fig and Walnut Sourdough
Wine Pairing depending on the cheese selection

OR

Coffee or Tea



3 Course Lunch Menu \$498

Wine Pairing: 3 Glass \$388 | 4 Glass \$488

Add on a special selected glass of white wine for \$88 and red wine for \$108

Prices are in HK\$ and subject to 10% Service Charge

Please inform a member of the Team of any allergy or dietary restriction





TASTING

Potato crisp | Beetroot | Pickled Daikon
Japanese Cherry Tomato | Rocket Pesto | Burrata
Sweet Potato Beignet | Carrot | Caraway

Toasted Grains Sourdough | Brioche | Beurre Noisette | Salted Bordier Butter

Lobster | Avocado | Yuzu | Horseradish | Oscietra Caviar
China, Xinjiang, Turpan Valley, Rkatsiteli, Puchang Vineyard, 2021

Langoustine | Coconut | Coriander | Smoked Aubergine | Annatto Seed
*France, Loire Valley, Pouilly-Fumé, Sauvignon Blanc, "Nanogyra",
Domaine Cailbourdin, 2021*

Beef Cheek Raviolo | Foie Gras | Jerusalem Artichoke | Lemon Gel
France, Bourgogne, Pinot Noir, Domaine Simmonet-Febvre, 2021

Amadai | Fennel Cream | Dill | Baby Leek | Pickled Chanterelle
Argentina, Mendoza, "Reserva Chardonnay", Terrazas de Los Andes, 2022

Three Yellow Chicken | Cromesquis | Neck Boudin | Kale | Sweetcorn | Smoked Mayonnaise
France, Rhône Valley, "Les Vignes d'à côté", Syrah, Domaine Yves Cuilleron, 2022

OR

Wagyu M9+ Striploin | Truffle Pommes Purée | Romanesco | Bone Marrow | Red Wine Jus
(Supplement \$248)

France, Rhône Valley, "Les Vignes d'à côté", Syrah, Domaine Yves Cuilleron, 2022

Pineapple | Yuzu Crèmeux | Chili Lime Meringue | Stracciatella Ice Cream
France, Sauternes, Semillon/Sauvignon Blanc, Château Rieussec, 2013

Mignardises



6 Course Dinner Menu \$1,488

Wine Pairing: 4 Glass \$488 | 6 Glass \$688

Tasting menu to be enjoyed by the whole table

Prices are in HK\$ and subject to 10% Service Charge

Please inform a member of the Team of any allergy or dietary restriction





A L A C A R T E

Starters

Lobster Avocado Yuzu Horseradish Oscietra Caviar	\$428
Langoustine Coconut Coriander Smoked Aubergine Annatto Seed	\$368
Beef Cheek Raviolo Foie Gras Jerusalem Artichoke Lemon Gel	\$358
Torched Hamachi Winter Bamboo Celtuce Trout Roe Dashi Vinaigrette	\$348

Mains

Pan Fried Swordfish Chipotle Bell Pepper Avocado Salsa Seaweed Cracker	\$488
Amadai Fennel Cream Dill Baby Leek Pickled Chanterelle	\$548
Three Yellow Chicken Cromesquis Neck Boudin Kale Sweetcorn Smoked Mayonnaise	\$478
Venison Saddle Roulade Black Truffle Brussel Sprout Choucroute Venison Jus	\$538

Desserts

Pineapple Yuzu Crèmeux Chili Lime Meringue Stracciatella Ice Cream	\$98
Milk Chocolate Mousse Piemonte Hazelnut Frozen Horchata Feuilletine	\$98
24 Month Aged Comte Seasonal Cheese Raw Honey Fig and Walnut Sourdough	\$208

Prices are in HK\$ and subject to 10% service charge
Please inform a member of the team of any allergy or dietary restriction

