



LUNCH

Brioche | Salted Bordier Butter

Yellowfin Tuna | Mandarin Ponzu | Snap Pea | Endive | Fennel | Grapefruit

OR

White Asparagus | Parsley Butter | Fregola | Charred Cherry Tomato | Rocket
New Zealand, Marlborough, Sauvignon Blanc, Cloudy Bay, 2023

(Supplement \$98 for the following two dishes)

Leek and Potato Soup | Guanciale | Smoked Sour Cream | Chives

OR

Poached Taiyouran Egg | Broccoli Emulsion | Aged Comté | Buckwheat | Mouillettes
Italy, Sicily, Etna, Carricante, "Buonora", Tenuta Tascante, 2021

Walnut and Beetroot Ricotta Ravioli | Thyme Cream | Candied Walnut | Torched Pear
Italy, Sicily, Etna, Carricante, "Buonora", Tenuta, Tascante, 2021

OR

Herb Crusted Halibut | Smoked Cauliflower | Roast Baby Gem | Anchovy Dressing
France, Côtes de Provence, Grenache, "Whispering Angel", Château d'Esclans, 2023

OR

Three Yellow Chicken Roulade | Piperade | Tomato Concasse | Watercress
France, Rhône Valley, Syrah, "La Champine", Domaine Jean Michel Gerin, 2021

Coconut | Stracciatella Ice Cream | Pandan | Tapioca
Australia, McLaren Vale, Viognier, "Sticky End", Mr Riggs, 2022

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

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

Saba Mackerel | Poppy Seed Buñuelo | Sansho Pepper | Mikan
Chicken Liver Parfait Tartelette | Sherry Jelly | Snap Peas
Potato Blini | Gueldenstaedtii Caviar | Chive

Normandy Scallop Tartare | Apple Consommé | Kaffir Lime | Jicama | Timut Pepper | Cucumber
New Zealand, Marlborough, Sauvignon Blanc, Cloudy Bay, 2023

King Crab Tian | Avocado | Chilled White Asparagus Velouté | Oscietra Caviar | Soft Herbs
France, Rhône Valley, Saint Joseph, Roussane/Marsanne, "Digue", Domaine Yves Cuilleron, 2020

Beef Cheek Raviolo | Foie Gras | Jerusalem Artichoke | Lemon Gel
Italy, Sicilia, Nero d'Avola, "Parthenium", Cantine Pellegrino, 2022

Kinmedai | Baby Courgette Flower | Prawn Mousse | Vin Jaune Emulsion
France, Bourgogne, Santenay, Chardonnay, "Les Terrasses de Bievoux", Domaine Girardin, 2021

Aveyron Lamb Saddle | Merguez | Morel | Green Asparagus | Mint Oil | Lamb Jus
France, Rhône Valley, Syrah, "La Champine", Domaine Jean Michel Gerin, 2021

OR

Wagyu M9+ Striploin | Pommes Darphins | Gueldenstaedtii Caviar | Wild Garlic |
Bone Marrow | Red Wine Jus
(Supplement \$348)

France, Rhône Valley, Syrah, "La Champine", Domaine Jean Michel Gerin, 2021

White Chocolate Mousse | Lychee | Jasmine Tea | Spring Flower
Australia, McLaren Vale, Viognier, "Sticky End", Mr Riggs, 2022

Mignardises

6 Course Dinner Menu \$1,488

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

Tasting menu to be enjoyed by the whole table

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MICHELIN 2025





A L A C A R T E

Starters

Normandy Scallop Tartare Apple Consommé Kaffir Lime Jicama Timut Pepper Cucumber	\$348
King Crab Tian Avocado Chilled White Asparagus Veloute Oscietra Caviar Soft Herbs	\$438
Beef Cheek Raviolo Foie Gras Jerusalem Artichoke Lemon Gel	\$358
Yellowfin Tuna Mandarin Ponzu Snap Pea Endive Fennel Grapefruit	\$268

Mains

Herb Crusted Halibut Smoked Cauliflower Roast Baby Gem Anchovy Dressing	\$488
Kinmedai Baby Courgette Flower Prawn Mousse Vin Jaune Emulsion	\$528
Averyron Lamb Saddle Merguez Morel Green Asparagus Mint Oil Lamb Jus	\$588
Wagyu M9+ Striploin Pommes Darphins Gueldenstaedtii Caviar Wild Garlic Bone Marrow Red Wine Jus	\$798

Desserts

White Chocolate Mousse Lychee Jasmine Tea Spring Flower	\$98
Coconut Stracciatella Ice Cream Pandan Tapioca	\$98
Selection of Seasonal Cheeses Seasonal Cheese Raw Honey Fig and Walnut Sourdough	\$208

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