



DINNER MENU

5-Course 5 道菜 \$748 | 6-Course 6 道菜 \$828

• WINE PAIRING •

3-Glass \$388 | 6-Glass \$588

AMUSE BOUCHE

餐前小食

HOKKAIDO SEA URCHIN

Corn Gazpacho, Tofu Panna Cotta, Popcorn

北海道海膽

粟米凍湯、豆腐奶凍爆谷

SOUP OF THE DAY

是日餐湯

SEARED SCALLOP

Green Pea, Edamame, Lily, Herbs Emulsion

香煎帶子

青豆、枝豆、百合、香草汁

6-course only

CATCH OF THE DAY

Indian Lettuce, Mussel and Lychee Beurre Blanc, Oscietra Caviar

是日海鮮

油麥菜、荔枝青口汁、魚子醬

MAIN 主菜

(Choose One)

BEEF TENDERLOIN

Baby Leek, Cauliflower, Carrot, Pepper Sauce

牛柳

韭蔥苗、椰菜花、甘荀、黑椒汁

SUCKLING PIG

Sweet and Sour Sauce, Strawberry Pickle

烤乳豬

甜酸汁、草莓漬

HUNG WAN FARM
PING YUEN CHICKEN

Morel & Black Termite Mushroom 豉汁蒸

鴻運農場平原雞

羊肚菌、野菌、二澳米

(supplement + \$ 450 for 2 pax | 另加 + \$ 4 5 0 / 兩人用)

DESSERT 甜品

Apple Mille Feuille

Spiced Apple, Kowloon Dairy Milk Gelato

蘋果千層酥

肉桂蘋果、九龍維記牛奶意式雪糕

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements