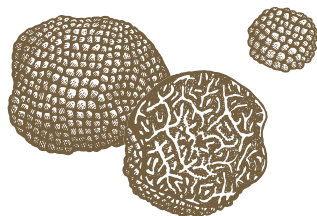


ODEA

MODERN FRENCH



**FRENCH SUMMER TRUFFLES
TASTING MENU**

8-course 1288/per person

AMUSE BOUCHE

Black Truffle & Comte Cheese Puff

Red Prawn & Avocado Roll, Caviar
Mango Salsa

Poached Seasonal Fresh Oyster
Sea Grape

Chinese Yellow Wine French Duck Foie Gras
with Black Truffle

Citrus Lemon Verbena Sorbet

Baked Marinated Black Cod Fish & Shrimp
Miso Bamboo Shoot

Roasted Local Yellow Chicken,
Vin Jaune Sauce with Black Truffle (Half Piece, for 2 persons)
Japanese Rice & Chicken Liver

or

Japanese A5 Beef Striploin with Black Truffle
Onion Marmalade & Tomato Confit, Black Pepper Sauce
(Additional \$188)

Spicy Chocolate Flourless Cake
Dried Tangerine Peel Sorbet

• 1881 Anniversary Promotion •

Domenico Clerico Trevigne Barbera d'Alba Piedmont Italy 2016
588/1 bottle

All Prices are in Hong Kong Dollars and Subject to 10% Service Charge