

APPETISERS 頭盤及前菜

Kaluga Caviar (30g) 鱈鱈魚子醬 (30g)	888
Norway Langoustine Sichuan Pepper 川辣挪威小龍蝦	350
New Zealand Clam 紐西蘭蜆肉	330
French Oyster & Tartar 新鮮法國生蠔及他他	278
Fresh Crab Pickled Beetroot 鮮蟹肉紅菜頭	220
Red Prawn Carpaccio Citrus Jelly 生西班牙紅蝦片配柑橘啫喱	198
Chinese Yellow Wine Duck Foie Gras 黃酒慢煮法國鴨肝	188
Burrata with Tomato Trio Fresh Cherry Tomato, Sundried Tomato, Tomato Concentrate 水牛芝士配番茄三弄	188
Porterhouse Beef Carpaccio Fresh Horseradish 生牛腰肉薄片配山葵蘿蔔	178
Baked Escargots Garlic Herb Butter 法式香草焗田螺	168
Sweet Bell Pepper & Tomato Confit 油浸甜椒及意式蕃茄	108
Wild Mushrooms Soup Black Truffle Oil 野菌黑松露濃湯	98
Hokkaido Scallop, Champagne & Potato Soup 北海道帶子香檳薯仔湯	98

SIDES 配菜

Sautéed Broccolini 炒小西蘭花	88
Seared Green Asparagus 香煎蘆筍	88
Sauteed Button Mushroom 法式香蒜炒蘑菇	88
Fresh Beetroot Honey, Balsamic Vinaigrette 意大利陳醋紅菜頭	78
Fried Sweet Potato Lemon Salt Dressing 炸蕃薯條配檸檬鹽	68
Potato Gratin 法式忌廉焗薯仔	68

MAINS 主菜

Roasted Local Yellow Chicken Japanese Rice & Chicken Liver, Vin Jaune Sauce 烤焗黃雞配日本珍珠飯伴雞肝及黃酒汁	1180
Roasted Japanese Beef (200g) 烤日本和牛 (200g)	788
Baked Marinated Black Cod Fish & Shrimp Miso Bamboo Shoot, Seaweed & Ikura Sauce 焗黑鱈魚柳釀蝦伴味噌萵筍	558
Crispy Lamb Cutlet Lemon Polenta, Gherkins Dressing 焗脆香羊肉排配酸黃瓜汁	468
Grilled Iberico Pork Rack & Collar Parma Ham Condiments 烤西班牙黑毛豬架及梅頭肉	468
Baked Baby Boston Lobster Rock Salt Butter, Tomato Barley 焗波士頓龍蝦	458
French Blue Mussels Garlic Bread 法式藍青口伴蒜蓉包	428
Roasted Baby Chicken Ras El Hanout 摩洛哥風味烤雞	348
Grilled Tiger Prawns Basil 烤九層塔虎蝦	288
Seared Hokkaido Scallop with Lard & Long Macaroni, Shellfish Jus French Caviar on top add 150 香燒北海道帶子配秘製通心粉	258
Seafood Bouillabaisse with Linguine French Caviar on top add 150 法式馬賽海鮮濃湯伴扁意粉	258
Spaghetti with Lobster & Basil 龍蝦意粉	258
Gnocchi with Tomato Sauce Comté Cheese (v) 芝士香草釀薯仔麵糰配鮮番茄醬	158

SET LUNCH MENU

2-Course (Appetiser or Soup or Salad / Main)	298/per person
3-Course (Appetiser / Soup or Salad / Main)	398/per person
4-Course (Appetiser / Soup or Salad / Main / dessert)	498/per person

APPETISER 頭盤或前菜

CHOOSE 1 任選一款

- Garden Roots & Grape with Mozzarella Cream •
紅菜頭配水牛芝士忌廉田園沙律
- Gravlax Salmon with Ikura & Apple •
自家醃制三文魚配三文魚籽及蘋果
- Fresh Crab & Local Farm Organic Tomato, Pistachio •
新鮮蟹肉配有機蕃茄及開心果
- Japanese Squid with Ras El Hanout, Avocado & Mango Salsa •
日本魷魚配摩洛哥香料，牛油果及芒果沙沙

SOUP or SALAD 湯或沙律

CHOOSE 1 任選一款

- Prawn & Romain Salad, Cocktail & Wasabi Dressing •
羅馬生菜配蝦沙律，雞尾酒及芥末汁
- Lightly Marinated BBQ Beef Sirloin •
烤薄切西冷配秘製燒烤醬
- Soup of Daily •
是日餐湯

MAIN COURSE 主菜

CHOOSE 1 任選一款

- Angel Hair with Spicy Sausage and Tomato Sauce •
蕃茄辣肉腸天使麵
- Seafood Bouillabaisse Style with Spaghetti •
海鮮濃湯配意粉
- Seared Sea Bream & Crab Scramble Egg, Celeriac Root & Carrot •
燒鯛魚及蟹肉炒蛋配芹菜根及紅蘿蔔
- Roasted Chicken & Shrimp, Raz el Hanout & Celeriac Root & Carrot •
摩洛哥風味烤雞配蝦，芹菜根及紅蘿蔔
- Grilled Tiger Prawns, Basil •
烤九層塔虎蝦
(additional \$98)
- Two Ways US Beef Tenderloin & Short Rib,
Beef Jus, Celeriac Root & Carrot •
烤美國牛柳及慢煮牛肋骨配芹菜根及紅蘿蔔
(additional \$108)

DESSERT 甜品

CHOOSE 1 任選一款

- Mix berries Crumble Pie, Cactus Pear Sorbet •
雜莓金寶批配仙人掌梨雪葩
- Mango Napoleon, Pistachio Ice Cream •
芒果拿破崙配開心果雪糕

ADDITIONAL COFFEE OR TEA +\$25

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
所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要，請向我們的職員查詢。

ODEA

TASTING MENU

8-course 988/per person

10-Course 1288/per person

Wine Pairing 7 glasses 780 / 5 glasses 680

Amuse Bouche

Hokkaido Scallop & Oyster Cream,
Prawn Cracker - Ikura

Champagne Perrier-Jouët Grand Brut, France NV

FOR 8 COURSE - CHOOSE 1

Spanish Red Prawn & Avocado Roll, Caviar - Mango Salsa

Sauvignon Blanc, Sacred Hill, Marlborough, New Zealand 2020

or

Japanese Clam - Lemongrass Foam

Bourgogne Blanc, Domaine Faiveley, France 2018

Poached Seasonal Fresh Oyster - Sea Grape

Sancerre Le Chêne Marchand, Domaine Lucien Crochet, France 2016

Seared Norway Langoustine - Sichuan Pepper

Riesling Kabinett, George Müller, Hattenheimer Hassel Grosse Lage, Rheingau, Germany 2018

Potato & Leek Soup - Squid Salad

Chinese Yellow Wine French Duck Foie Gras

Citrus Lemon Verbena Sorbet

FOR 8 COURSE - CHOOSE 1

Baked Marinated Black Cod Fish & Shrimp - Miso Bamboo Shoot

Meursault Les Chevalières, Domaine Xavier Monnot, France 2017

or

Roasted Local Yellow Chicken, Vin Jaune Sauce

(Half Piece, for 2 persons) - Japanese Rice & Chicken Liver

or

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

Chianti Classico Riserva DOCG, Antinori, Tignanello, Tuscany, Italy 2017

Spicy Chocolate Flourless Cake - Dried Tangerine Peel Sorbet

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COLD CUTS & CHEESE 肉類冷盤及精選芝士

Assorted Cold Cut Platter 238
特色雜肉芝士拼盤

Aged French Comté Cheese 24 Months Organic Honey 138
24月熟成法國Comté芝士碟

DESSERTS 甜品

Earl Grey Mango Pear Cake, Pina Colada Ice Cream 188
伯爵茶香芒果甜梨蛋糕配椰子菠蘿雪糕

Ispahan Raspberry Macaron, Rose Petal Ice Cream 148
紅桑子馬卡龍配法國玫瑰雪糕

Willian Pear Mousse Cake Golden Cherry Apple, Macadamia Nut Ice Cream 148
香梨慕絲蛋糕配夏威夷果仁雪糕

Caramel French Toast Walnut Praline Ice Cream 138
焦糖西多士伴核桃雪糕

Chocolate Soufflé Vanilla Ice Cream 138
朱古力梳乎厘伴雲尼拿雪糕