

## TASTING MENU

6-Course 六道菜 \$888

8-Course 八道菜 \$1088

• WINE PAIRING •

3-Glass \$388 | 5-Glass \$588

### KING CRAB

Avocado Guacamole, Tomato Jelly, Caviar  
皇帝蟹配牛油果、番茄果凍、魚子醬

— 8 COURSE ONLY 八道菜套餐 —

### RED PRAWN MILLE- FEUILLE

Tomato, Shrimp Paste  
紅蝦千層酥番茄配蝦醬

### SCALLOP

Risotto, Chinese Cured Meat, Dried Scallop  
北海道帶子配意大利燴飯、中式臘腸、瑤柱

### SEA CUCUMBER

Abalone, Ravioli  
海參配鮑魚、意大利餃子

### WILD SEABASS

Cannellini Bean, Spinach, Bouillabaisse, Semi Dried Tomato, Fennel  
野生鱸魚  
白腰豆、菠菜、法式海龍王湯、半乾蕃茄、茴香

### SORBET

雪葩

### MAIN Choose 1 選一道菜

#### LAMB RACK

Citrus, Eggplant, Truffle Sauce  
羊架配柑橘、茄子、松露醬

or 或

#### HANGER BEEF

Sichuan Pepper Sauce, Celtnuce, Broccolini  
牛腹肉配四川汁、萵筍、長柄西蘭花

or 或

### HUNG WAN FARM PING YUEN CHICKEN, YI O RICE

(supplement for 2 pax + \$ 380)

鴻運農場平原雞·二澳米  
(加 + \$380/ 兩人用)

— 8 COURSE ONLY 八道菜套餐 —

### STRAWBERRY INSPIRATION

Pavlova, Hawthorn Strawberry Sorbet  
士多啤梨蛋白餅、山楂草莓雪酪

### CHOCOLATE FONDANT

Miso Caramel, Kowloon Dairy Milk Gelato  
朱古力心太軟、焦糖味噌、九龍維記牛奶雪糕

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