

TASTING MENU

5-Course 五道菜 \$788

• WINE PAIRING •
3-Glass \$388 | 5-Glass \$588

HOKKAIDO SEA URCHIN

Corn Gazpacho, Tofu Panna Cotta, Popcorn

北海道海膽

粟米凍湯 · 豆腐奶凍 · 爆谷

POTATO GNOCCHI CARBONARA

Sweet Potato, Perfect First Born Egg, Xuanwei Ham, Parmigiano

本地蕃薯丸子卡邦尼

甜薯 · 溫泉初生蛋 · 宣威火腿 · 巴馬臣芝士

COD FISH

Caviar, Water Spinach, Mussel, Yellow Wine Emulsion

鱈魚

魚子醬 · 通菜 · 青口 · 黃酒汁

(Additional Course | 額外追加菜式)
+HK\$180

SEARED SCAMPI

Mixed Stir-Fried Romesco

火炙小龍蝦配小炒王堅果醬

MAIN Choose 1 選一道菜

SLOW COOKED BEEF TONGUE

Calamansi, Onion Confit, Parsnip

慢煮牛舌

青柑桔 · 油封洋蔥 · 芹菜蘿蔔

or 或

GUANGDONG DUCK “CHAR SIU”

Plum Sauce

廣東鴨「叉燒」配梅子醬

or 或

ROASTED PING YUEN CHICKEN

Assorted Mushroom Rice

香烤平原雞配雜菌飯

(supplement + \$ 380 for 2 pax | 另加 + \$380/ 兩人用)

DESSERT

TIRAMISU

Dark Chocolate Mousse, Mascarpone Cream, Coffee Liqueur, Ladyfinger

提拉米蘇

黑朱古力慕絲 · 意大利芝士忌廉 · 咖啡酒 · 手指餅

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