

ODEA

TASTING MENU

8-course 988 / per person

10-Course 1288 / per person

Wine Pairing 7 glasses 788 / 6 glasses 688

Amuse Bouche 開胃前菜

Sturgeon Caviar

黑魚子伴酸忌廉梨子

Pear, Potato, Sour Cream, Lime

- Perrier- Jouet, Grand Cru, Champagne, France N.V. -

FOR 8 COURSE - CHOOSE 1

Cheese & Tomato

蜜糖蕃茄沙律配水牛芝士泡

Cherry Tomato, Honey, Air Buffalo Cheese, Tomato Powder

- Ca' Dei Frati, I Frati, Lugana DOC, Italy 2020 -

or

Hokkaido Scallop

北海道帶子配食用花及薑味芥蘭汁

Lemon, Flower, Egg, Ginger, Kale, Baby Cress

- Domaine des Senechaux, Chateauneuf- du- Pape Blanc, Rhone Valley, France 2019 -

Chili Corn

特色辣椒粟米雞豆脆餅配酸紫椰菜

Chickpea, Chili, Sour Red Cabbage, Coriander, Onion, Turmeric

- The Crossing, Sauvignon Blanc, Marlborough, Australia 2021 -

Truffle Mushroom

松露野菌泡沫湯

Cappuccino

Uni Crab

海膽蟹肉配法式麵絲酥

Sea Urchin, Crab Meat, Tobiko, Basil, Kataifi Pastry

- CVNE 'Monopole Clasico Gran Reserva' Blanco Seco Viura, Rioja, Spain 2017 -

Sorbet

檸檬茶雪葩

Lemon Tea

FOR 8 COURSE - CHOOSE 1

Wagyu Hanging Tender

美國頂級封門柳配南瓜天婦羅及菠菜

Spinach, Pumpkin Seeds, Pumpkin Tempura, Jus

- Duca di Salaparuta, Lavico, Etna Vajasindi Sicily -

or

Tiger Prawn

烤焗紅蔥大虎蝦配茭白筍

Hon Mushroom, Shallot, Chive, Red Chili, Water Bamboo

- Vincent Girardin Chardonnay, Bourgogne Cuvee Saint- Vincent, Burgundy, France 2017 -

or

Roasted Local Yellow Chicken, Vin Jaune Sauce

燒本地黃雞 (二人用)

(half piece, for 2 persons) - Japanese Rice

- Stag's Leap Chardonnay, Karia, Napa Valley, USA 2018 -

Strawberry

草莓配杏仁金寶

Strawberry Confit, Almond Crumble

- Turkey Flat Vineyards, Pedro Ximenez -

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。