

hEat

THE EXTREME GRILL EXPERIENCE

4 Course Menu

Oyster on Chef Selection

2pcs of oyster served with lemon and duo of vinadrette

Summer Truffle Porcini Toast

Josper grill toast served with summer truffle porcini

King Crab Leg

Charcoal grilled Japanese king crab leg with clarified butter

Daily Seasonal Clams

Lemongrass and chili with cream sauce

Salmon

Sous vide and pan seared served with pea puree and seasonal veggie

Guinea Han

Crispy skin guinea han served on veggie with chicken stock

Prime CAB Striploin in house Dry Aged 30days

Served with Sichuan style sautéed veggie

White Chocolate Panna Cotta

Served with wild berries with coconut foam

Chocolate Tiramisu

Served with sugar-coat almond

A Tailor Made Mocktail/Cocktail Included

Feel free to let us know what's your favourite flavour

HK \$580 + 10% Service Charge

Please let us know if you have any food allergy