

AnOther Place

Set Menu Options (effective from 1st March, 2019)

4-course Discovery Menu

Amuse Bouche

Deep-fried Hiroshima oyster
okinawa sea grapes, octopus wakame vinaigrette

King crab cream Pappardelle

salty lemon jam, lemon zest

Cajun lamb shoulder roast

coconut & lemongrass curry emulsion, sago & quinoa

Dark chocolate gelato

arima sansho pepper, brioche bun

Petit Fours

\$680+10%

6-course Discovery Menu

Amuse Bouche

Black cod & Matsuba crab cubes
green apple puree, pickled fennel, osmanthus

Drunken chicken terrine

huadiao gelee, jellyfish sashimi, crispy brioche

King crab cream Pappardelle

salty lemon jam, lemon zest

A4 Wagyu rump steak Nozaki Ranch

black pudding, confit fingerling potatoes

Sorbet of the Day

Yuzu meringue tart

almond crisp, seasonal fruit gel

Petit Fours

\$880+10%

8-course Discovery Menu

Amuse Bouche

Black cod & Matsuba crab cubes
green apple puree, pickled fennel, osmanthus

Drunken chicken terrine

huadiao gelee, jellyfish sashimi, crispy brioche

Kinmedai Saikyo Yaki

crispy tofu, marinated quail egg, shaoxing sweet soy sauce

King crab cream Pappardelle

salty lemon jam, lemon zest

Iberico pluma pork

dark rum infused pineapple, orange turnip

A4 Wagyu rump steak Nozaki Ranch

black pudding, confit finger potatoes

Sorbet of the Day

Yuzu meringue tart

almond crisp, seasonal fruit gel

Petit Fours

\$1,080+10%

Ingredients subject to change depending on quality, freshness and market availability

AnOther Place

Free Flow Beverage Package

3 consecutive hours unlimited service of

Red and White Wines

M. Chapoutier La Ciboise Blanc Rhone, France 2016

M. Chapoutier La Ciboise Rouge Rhone, France 2016

Bottled Water

Speyside Glenlivet Still Water, Scotland

Speyside Glenlivet Sparkling Water, Scotland

Fresh Fruit Juices

Apple and Orange Juice

Soda and Carbonated Beverages

Coke, Sprite, Ginger Ale and Soda

Coffee & Tea

Café Americano, Café Latte, Espresso

English Breakfast, Chamomile, Peppermint

\$330 + 10% per person (with wines)

\$220 + 10% per person (without wines)

Bespoke Wines bearing your own label design

We also feature custom-label wines (at the quantities of 6 white and 6 reds for minimum order) at HK\$380 per bottle. You can custom label the wines to bear your company or event's logo and design for on-day consumption or takeaway souvenir. If you would like to enjoy a free flow beverage package inclusive of wines of your own label design, the per head cost would be **HK\$550+10%** instead.

For bottled wine offerings at AnOther Place, you may purchase directly from Hip Cellar (which is our wine retail arm operated on the same floor) at competitive retail prices. The wine list is frequently updated and can be browsed on <http://www.hipcellar.com/main/wine>

Another Place

Non-alcoholic Beverage menu

TEA by teapigs UK

Classics

English Breakfast	35
Darjeeling Earl Grey	35
Peppermint Leaves	35
Chamomile Flowers	35
Jasmine Pearls	35

Nouveau

Rooibos Crème Caramel	45
Super Fruits cranberries and blueberries	45
Lemon & Ginger	45
Apple & Cinnamon	45
Chocolate Flake best served with milk	45
Chai Tea	45
Chilli Chai	45
Tung Ting Oolong	55

COFFEE by Indeed™ Locally Roasted beans

Regular	38
Americano	38
Espresso	38
Double Espresso	45
Café Latte	45
Cappuccino	45

SOFT DRINKS

Coca-Cola / Coke Light / Sprite / Ginger Ale / Tonic (330ml)	35
Chang Soda (325ml)	35

WATER

Glenivet Speyside Sparkling / Still (750ml)	60
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