

Dinner Tasting Menu

2 Pieces of French Oyster (\$98 extra charge)

Scampi Tail & Caviar Oscietre

Crunchy Fennel, Citrus Pearl, Black Garlic Foam & Cauliflower Panna Cotta

or

36 Months Iberico Ham & Foie Gras Terrine

Melon Jelly, Figs, Quince Jam & Amaretti Crumbs

or

Crudo di Yellow Tail

Pickled Mango, Tortilla Chips, Jalapeno, Apricot Paste & Honey Mustard Dressing

or

Buffalo Burrata & Heirloom Tomato

Rocket, 15 Years Aged Balsamic & Shaved Parmigiano

French Onion Soup, Served with Baguette & Melting Emmental Cheese

Spaghetti Lump Crab Meat

Chili, Garlic, Lemon Zest & Shaved Bottarga di Muggine

or

Seared Halibut Fillet

Sea-Urchin Custard, Asparagus, Crispy Parma Ham & Basil Olive Oil

or

Sous-Vided French Black Chicken Leg

Fried Duck Heart, Truffle Mashed, Broccolini & Morels Mushroom Ragout

or

Charcoal Grilled USDA Flat Iron Steak

Harissa Paste, Polenta, Brussel Sprouts & Garlic Veal Jus

White Peach Lychee Pudding

Pistachio Puff Pastry & Lemongrass Consommé

Appetizer + Soup + Pasta + Dessert
HK\$ 528 per person

Appetizer + Soup + Fish or Chicken + Dessert
HK\$ 598 per person

Appetizer + Soup + Beef + Dessert
HK\$ 668 per person

Wine Package HK\$268

All prices subject to 10% service charge