

Summer Tasting Menu

Appetizer

Ostra Regal Oyster (no.1), Greek Yogurt & Oba Sorbet, Bone Marrow Toast (Additional \$80)

法國皇御生蠔配希臘乳酪及日本大葉雪葩伴牛骨髓吐司 (額外收費\$80)

"La Gioiosa Prosecco Treviso D.O.C. - Italy"

Skipjack Tuna with Japanese Style Confit Onion, Ginger & Uni

日本鰹魚配日式油封洋蔥、薑及海膽

"Mansion House Bay Sauvignon Blanc, Marlborough New Zealand"

Japanese Red King Crab Egg Foam with 24 Months Comte Cheese Flakes & Uni

日本紅帝王蟹蛋泡棉配24個月法國康堤芝士片及海膽

"Te Mania Riesling, Nelson Bay New Zealand"

Soup

Smoked Spanish Red Prawn with Strawberry & Raspberry Consommé & Caviar

煙燻西班牙紅蝦配士多啤梨紅桑子湯及魚子醬

Lobster Bisque with Lobster Sour Dough

龍蝦濃湯配龍蝦酸麵團

Main Course

Matsutake Mushroom Broth with Lobster Ravioli

松茸蘑菇濃湯配龍蝦意大利雲吞

"Le Domaine d'Henri Chablis "Saint Pierre" Burgundy France"

Sous Vide Chicken Breast with Crispy Foie Gras, Morel & Comte Sauce

慢煮雞胸肉配脆鵝肝、羊肚菌及法國康堤芝士汁

"Simonnet-Febvre Bourgogne Pinot Noir, Burgundy France"

A4 Wagyu Sirloin with Oyster & Potato Cake, Smoked Eel Sauce

日本A4和牛西冷配蠔薯餅及煙燻鰻魚汁

"Jean Louis Chave, Selection Côtes du Rhône "Mon Coeur" - Rhone, France"

Dessert

Fish Maw & Vanilla Panna Cotta, Longan & Crispy Iberico Ham

花膠香草義大利奶凍、龍眼和脆皮西班牙伊比利亞火腿

"Prunotto, Moscato D'Asti - Piedmont, Italy"

Prices

Any 3 Course \$688 / Head

Any 4 Course \$888 / Head

Any 6 Course \$1,088 / Head

Wine Pairing

2 glasses for \$158

3 glasses for \$228

4 glasses for \$298

5 glasses for \$368

6 glasses for \$438

Subject to 10% Service Charge 另收取加一服務費

