

## *Odyssée Experience*

### Amuse-Bouche

#### Ossetra Caviar

Smoked Scallop / Confit Egg Yolk / Ossetra Caviar

#### Cuttlefish

Cantaloupe Gazpacho / Squid Ink Powder / Cured Cucumber & Tomato

#### Babylon Shell

Pearl Onion / Tofu / Shaoxing Wine Sauce

#### -Abalone-

Shrimp / Aged Preserved Daikon Radish / Abalone Jus

#### Black Cod

Mirepoix / Dill oil / Sauce Nage

#### Organic Australia M9 Striploin

Black Porcini / Yellow Fungus / Truffle Jus

(Add On HK\$180 pp)

Or

#### Pigeon

Winter Truffle / Braised Spare Rib / Sichuan Pepper Jus

#### Panna Cotta

Almond / Black Rice / Cherry Sorbet

#### Mille-Feuille

Guanaja Chocolate / Raspberry / Baileys Ice Cream

#### Coffee or Tea

Petits Fours

8 Courses HKD 1480 pp

-9 Courses- HKD 1680 pp

### *Wine Tasting*

3 Glasses HKD 600 pp

6 Glasses HKD 750 pp

6 Glasses Prestige HKD 900 pp