

## Dinner Set Menu

### Starter

Caramelized Fig and Brie Cheese with Foie Gras Terrine, Sichuan Pepper Strawberry Jam

焦糖無花果，布里芝士，鵝肝醬配四川花椒士多啤梨果醬

*Te Mania, Riesling - Nelson Bay, New Zealand*

Coconut Chilled Ravioli with Smoked Langoustine & Scallop Tartare with Coconut Jelly

凍意式雲吞配煙燻螯蝦，帶子他他及椰子果凍

*Canaletto, Pinot Grigio - delle Venezie, Italy*

Lobster Oil Brioche Toast, A4 Wagyu with Oyster Leaves, Caviar and Uni

日本A4和牛伴龍蝦油法式麵包多士配蠔葉，魚子醬及海膽

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

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

日本紅帝王蟹蛋泡沫配24個月法國康帝芝士脆片及海膽

*Mansion House Bay, Sauvignon Blanc - Marlborough, New Zealand*

### Soup

Jerusalem Artichoke Truffle Soup with Roasted Langoustine, Mustard Leaves

菊芋松露濃湯配烤螯蝦，芥末葉

### Main

Cous Cous with Spanish Red Prawn, Sun-dried Baby Squid & Macadamia Paste

西班牙紅蝦配北非小米，乾魷魚，夏威夷果仁醬

*Le Domaine d'Henri, Chablis "Saint Pierre" - Burgundy, France*

Sous Vide Lamb Loin with Camembert & Sweet Potato Purée, Garlic Confit

慢煮羊肉配卡蒙貝芝士番薯醬，油封蒜頭

*Le Petit Sirene, Cabernet Merlot - Bordeaux, France*

U.S Prime Beef Tenderloin with Pan-fried Foie Gras with Hawthorn Berry, Aubergine Purée

美國頂級牛柳配香煎山楂鵝肝，茄子醬

*J.L Chave Mon Coeur, Cote du Rhône - France*

### Dessert

Mandarine Mousse Cake, Tangerine Peel Cheese Foam

柑橘慕絲蛋糕配陳皮芝士泡沫

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

### Prices

Any 3 Course \$788 / Head

Any 4 Course \$888 / Head

Any 6 Course \$1,088 / Head

### Wine Pairing

2 glasses for \$178

3 glasses for \$248

4 glasses for \$308

5 glasses for \$378

6 glasses for \$448

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

