

Tasting Menu

Black Brioche Bread with Gravlax in Beetroot

herbs mascarpone, kiwi and Japanese baby peach

墨汁奶油麵包配紅菜頭醃漬三文魚、香草馬斯卡彭芝士、奇異果和日本甘露若桃

Gosset, Excellence, Brut, NV

Snail and Truffle

with polenta, porcini and pancetta

田螺、松露配粟米餅、牛肝菌和意大利煙肉

Lobster Bisque

龍蝦濃湯

Rigatoni in French Bean Sauce

with toasted hazelnut and light pecorino sauce

法邊豆醬通心粉、烤榛子和羊奶芝士汁

Palliser Estate, Dry Riesling, Martinborough, New Zealand

Pan-roasted Atlantic Sea Bass Fillet

with vegetables, sun dried tomato Mediterranean style sauce

香煎大西洋鱸魚配蔬菜、風乾番茄和地中海風味醬

Elderton E-Series, Unoaked Chardonnay, Barossa Valley, Australia

Vodka Lemon Sorbet

伏特加檸檬雪葩

Grilled Wagyu Rump Steak with Forest Mushroom Gravy

served with saffron cooked pear zucchini and sweet potato

香烤和牛牛臀肉配森林蘑菇燒汁、紅花燴梨、意大利瓜和蕃薯蓉

Zuccardi Valles, Selección Malbec, Mendoza, Argentina

Spicy Chocolate Crème Brûlée,

crumble and fresh cream

辣味巧克力焦糖布丁、金寶與鮮忌廉

Warre's Heritage Ruby Port

Freshly Brewed Coffee or Tea

即磨鮮咖啡或茶

HK\$ 888 per person 每位

Special Offer 特別推廣

An additional glass of Spring Day drinks at HK\$48

另加 \$48 享用春日特飲一杯

Wine Pairing: Half Pairing of Selected 3 Glasses at HK\$180

Full Pairing for Whole Journey at HK\$260

精選美酒配對每位\$180 指定 3 杯或 \$260 全套 5 杯

All prices are subject to 10% service charge

須按原價另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering.

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排。