



Tasting Menu

Amuse-Bouche

Chef's Selection of the Day

餐前小食 - 廚師是日精選

Gosset, Excellence, Brut, NV

Tuna and Avocado Timbale

with apple & ginger broth

吞拿魚與牛油果配蘋果薑汁高湯

Grilled Asparagus

with morel mushroom, sunchoke cream

香烤蘆筍配羊肚菌和葫蘆巴忌廉

Saint Clair Sauvignon Blanc, Marlborough, New Zealand

Seafood velouté

with vegetables & chives

海鮮奶油湯

Crispy Tilefish

with capsicum and pea puree

香脆馬頭魚配甜椒和豌豆泥

Palliser Estate, Dry Riesling, Martinborough, New Zealand

Vodka Lemon Sorbet

伏特加檸檬雪葩

Five Spice Duck Breast

with foie gras, plum and duck jus

五香鴨胸肉配鵝肝、西梅、鴨汁

Penfolds Shiraz Cabernet, Koonunga Hill, South Australia

72% Dark Chocolate Timbale

with chocolate mousse ice cream, Caramel chocolate tuile and hazelnut foam

72 % 黑朱古力層餅配朱古力慕斯雪糕、焦糖朱古力薄脆及榛子泡沫

Ceretto Moscato d'Asti, Italy

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 Winter drinks at HK\$58

另加 \$58 享用冬日特飲一杯

Wine Pairing: Half Pairing of Selected 3 Glasses at HK\$188

Full Pairing for Whole Journey at HK\$280

精選美酒配對每位\$188 指定 3 杯或 \$280 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。