

## Tasting Menu

### **Cauliflower Panna Cotta Tart**

*celtuce and beetroot brunoise*

椰菜花奶凍撻配萵筍及紅菜頭粒

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### **Argentinean Shrimp Tartare and Organic Quinoa Salad**

*butter lettuce sauce and vegetables*

阿根廷紅蝦韃韃伴有機藜麥沙律配牛油生菜醬及雜蔬菜

**Gosset, Excellence, Brut**

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### **Asparagus Soup**

蘆筍湯

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### **Zubrowka Vodka Lemon Sorbet**

伏特加檸檬雪葩

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### **Canadian Lobster**

*fava bean sauce, caviar, mashed potato and porcini*

加拿大龍蝦配蠶豆汁、精選魚子醬、薯蓉及牛肝菌

**Palliser Estate, Dry Riesling, Martinborough, New Zealand 2020**

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### **Stewed European Dover Sole Fish**

*tomato herbs sauce, agretti and polenta*

歐洲比目魚配蕃茄香草汁、海鹽草及粟米餅

**Katnook Estate, Founder's Block Chardonnay, Coonawarra, Australia 2021**

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### **Australian Full Blood Wagyu Hanging Tender**

*pumpkin flan and saffron celeriac*

澳洲純種和牛封門柳配南瓜餡餅及藏紅花芹菜頭

**Alamos, Selección Malbec, Mendoza, Argentina 2019**

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### **Caramel Mille Feuille**

焦糖千層蛋糕

**Warre's Heritage Ruby Port**

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### **Freshly Brewed Coffee or Tea**

即磨鮮咖啡或茶

**HK\$ 888 per person** 每位

*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。