

Tasting Menu

Kilpatrick French Oyster

煙肉焗生蠔

Hungarian Foie Gras Swan

天鵝匈牙利鴨肝凍批

Penfolds Koonunga Riesling, Australia

Hand Dived Japanese Scallops

with purple potatoes, crosne and saze nuts

手採日本扇貝配紫薯蓉、醃漬草石蠶伴榛子

Villa Chiopris Pinot Grigio

Morel Creamy Soup with Black Truffle Emulsion

羊肚菌濃湯配黑松露忌廉

Orange Sorbet and Champagne

香橙配香檳雪葩

Pan-seared Mediterranean Sea Carabineros

with sauteed spinach and lime & lemon air

香煎地中海紅蝦配菠菜、青檸伴檸檬泡沫

Rupert & Rothschild Chardonnay, South Africa

Roasted Pigeon Breast

with red wine pear and dark chocolate sauce

香煎乳鴿胸配紅酒西洋梨伴黑巧克力醬

Zuccardi Q Malbec

Broken Flowerpot

with chocolate ganache, raspberry and chocolate crumble

碎花盆配朱古力忌廉、紅桑莓伴朱古力酥皮

Ceretto Moscato D'Asti

Freshly Brewed Coffee or Tea

即磨鮮咖啡或茶

HK\$938 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。