

Tasting Menu

Crab Meat & Surimi Salad

with avocado and grapefruit

蟹肉牛油果魚蓉西柚沙律

Alpine Snow & Sea Pearl Tart

sourdough with beaufort cheese, white chocolate, black fish roe and tarragon

酸種麵包配波福芝士、白朱古力、黑魚子及龍蒿

Zardetto Prosecco Brut, NV

Baked Boston Lobster Thermidor

香烤波士頓龍蝦米多

Zuccardi Q, Chardonnay Argentina

Le188 Cloud Velouté

duck foie gras velouté with pan-seared foie gras dice, vsop grapes, hazelnuts, gingerbread croutons

鴨肝濃湯配香煎鴨肝粒、白蘭地提子、榛子及薑麵包粒

Crisped Horsehead Fish

with green pea & gravy chicken sauce

香脆馬頭魚配青豆及雞肉濃汁

Saint Clair Vicar's Choice, Sauvignon Blanc, New Zealand

Vodka Lemon Sorbet

伏特加檸檬雪葩

Provençal Lamb Mille-Feuille

smoked lamb loin with filo pastry, bell pepper, zucchini, aubergine and fresh thyme ratatouille sauce

煙燻羊柳千層配甜椒、意瓜、茄子伴鮮百里香燉菜醬

Or

Australian Wagyu M4 Beef Rossini

with porcini, potato and red wine gravy sauce

羅西尼式澳洲 M4 和牛配牛肝菌、薯仔伴紅酒燒汁

Michel Lynch Merlot, France

Midnight Éclair on the Terrace

mango éclair with yoghurt ice cream

芒果閃電泡芙配乳酪雪糕

Penfolds Koonunga Riesling, Australia

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 Summer drinks at HK\$58

另加 \$58 享用夏日特飲一杯

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。