



Tasting Menu

Spiced Australian Full-blood Wagyu Beef Tartare with Caviar
parmesan cheese sponge, citrus dressing and sour cream
香辣澳洲頂級純種和牛韃靼配精選魚子、巴馬臣芝士蛋糕、柑橘醬及辣根酸忌廉

Warm Smoked Italian Swordfish
garlic herb oil, toasted quinoa and onion gelato
意大利煙劍魚配香草蒜油、烤藜麥及洋葱雪糕

Gosset, Excellence, Brut

Cauliflower Soup
with truffle sour cream
椰菜花松露酸忌廉湯

Zubrowka Vodka Lemon Sorbet
伏特加檸檬雪葩

Seared Hokkaido Scallop and Italian Mullet Bottarga
celeriac purée, spinach, shallot and ginger foam
香煎北海道帶子伴意大利乾魚子配芹菜頭蓉、菠菜、乾蔥及薑汁泡沫

Palliser Estate, Dry Riesling, Martinborough, New Zealand 2020

Turkish Sea Bass and Shrimps Roll
smoked mussels, mashed potato and celtuce sauce
土耳其鱸魚蝦肉卷配煙燻青口、薯蓉及萵筍汁

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

U.S Snake River Farm Wagyu Beef Flank Steak
deep fried potato, vegetables and beef jus
美國 SRF 和牛牛腩扒配薯仔千層、蔬菜及牛肉燒汁

Alamos, Selección Malbec, Mendoza, Argentina 2019

Caramel Mille Feuille
焦糖千層蛋糕
Warre's Heritage Ruby Port

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。