

Tasting Menu

Scottish Balik Salmon

with sweet potato foam and carrot panna cotta

蘇格蘭巴利克三文魚配番薯泡沫及甘筍奶凍

Lamb Loin Pistachio Crust

baby artichoke and zucchini roll

開心果脆皮羊腰肉配雅枝竹及意大利青瓜卷

Gosset, Excellence, Brut

Mixed Forest Mushroom Cream Soup

野菌忌廉湯

Zubrowka Vodka Lemon Sorbet

伏特加檸檬雪葩

Pan-roasted Japanese Amberjack

asparagus and butter sauce

香煎日本琥珀魚配蘆筍及牛油汁

Palliser Estate, Dry Riesling, Martinborough, New Zealand 2020

Duck Ballotine with French Duck Foie Gras

beetroot reduction

酥皮鴨肉卷配法國鴨肝及紅菜頭醬

Elderton E-series, Unoaked Chardonnay, Barossa Valley, Australia 2020

Australian Full blood Wagyu Sirloin

kale, French bean, chanterelle and gravy

烤澳洲純種和牛西冷配羽衣甘藍、法邊豆、雞油菌及燒汁

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。