



Tasting Menu

Amuse-Bouche

Chef's Selection of the Day

餐前小食 - 廚師是日精選

Gosset, Excellence, Brut, NV

Smoked Salmon Roulade

with parsley puree, trout roe and dill

煙燻三文魚捲配香芹醬、鱒魚籽及蒔蘿

Duck Foie Gras

with ginger candy, preserve lemon and espresso reduction

香煎鴨肝配薑糖、蜜餞檸檬及濃縮咖啡

Saint Clair Sauvignon Blanc, Marlborough, New Zealand

Green Pea Velouté

with mint oil

青豆濃湯配薄荷油

Chilean Black Cod

with clam, mussel, pearl vegetable in champagne beurre blanc

智利黑鱈魚配蛤蜊、青口、珍珠蔬菜及香檳汁

Elderton E-Series, Unoaked Chardonnay, Australia

Vodka Lemon Sorbet

伏特加檸檬雪葩

Australian Angus Sirloin

with morel mushroom, asparagus and port wine sauce

澳洲安格斯西冷配羊肚菌、蘆筍及波特酒醬汁

Penfolds Shiraz Cabernet, Koonunga Hill, South Australia

Le Rum Baba

with vanilla chantilly, flambé orange

朗姆巴巴配雲尼拿香緹伊奶油及火焰香橙

Ceretto Moscato d'Asti, Italy

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 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。