

Tasting Menu

Caviar & Crab Salad Tart

魚子醬蟹肉沙律撻

Croquette de Pomme de Terre “Océan”

Potato Croquette, Hand-Dived Scallops, Beurre Blanc

經典“海洋”炸帶子薯波

Zardetto Prosecco Brut, Veneto, Italy

Terrine de Foie Gras Royal

Hungarian Duck Foie Gras Terrine, Longan

匈牙利鴨肝凍批伴龍眼

Penfolds Koonunga Hill, Shiraz Cabernet, South Australia

Velouté de Melon Glacé

Chilled Melon Soup, Serrano Ham in Two Textures

冰鎮哈密瓜濃湯配西班牙風乾火腿

Strawberry “Gin Tonic” Sorbet

琴酒士多啤梨雪葩

Saint-Pierre Farci “Méditerranée”

Stuffed New Zealand John Dory with Chorizo & Basil, Spinach and Pesto Emulsion

地中海風味新西蘭魴魚配羅勒香草醬

Elderton E-Series, Unoaked Chardonnay, Barossa Valley, Australia

Filet de Bœuf Wagyu M5 “Sea & Earth”

Australian M5 Wagyu Beef Tenderloin, Bone Marrow, Peach, Buttered Lobster

澳洲 M5 和牛牛柳配牛骨髓及牛油龍蝦

Michel Lynch, Merlot, Bordeaux, France

Tarte Manguue Verveine “Tropicale”

Mango and Verbena Tart, Passion Fruit Sorbet

芒果馬鞭草撻配熱情果雪葩

Ceretto Moscato d’Asti, Italy

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 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。