

Mother's Day Set Dinner Menu

Cauliflower Panna Cotta Tart

celtuce and beetroot brunoise

椰菜花奶凍撻配萵筍及紅菜頭粒

Argentinean Shrimp Tartare and Organic Quinoa Salad

butter lettuce sauce and vegetables

阿根廷紅蝦韃韃伴有機藜麥沙律配牛油生菜醬及雜蔬菜

Gosset, Excellence, Brut

Asparagus Soup

蘆筍湯

Zubrowka Vodka Lemon Sorbet

伏特加檸檬雪葩

Canadian Lobster

fava bean sauce, caviar, mashed potato and porcini

加拿大龍蝦配蠶豆汁、精選魚子醬、薯蓉及牛肝菌

Palliser Estate, Dry Riesling, Martinborough, New Zealand 2020

Stewed Europe Dover Sole Fish

tomato herbs sauce, agretti and polenta

歐洲比目魚配蕃茄香草汁、海鹽草及粟米餅

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

Australian Full Blood Wagyu Hanging Tender

pumpkin flan and saffron celeriac

澳洲純種和牛封門柳配南瓜餡餅及藏紅花芹菜頭

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\$ 788 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。