

## Tasting Menu

### **Black Brioche Bread with Gravlax in Beetroot**

*herbs mascarpone, kiwi and Japanese baby peach*

墨汁奶油麵包配紅菜頭醃漬三文魚、香草馬斯卡彭芝士、奇異果和日本甘露若桃

**Gosset, Excellence, Brut**

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### **Snail and Truffle**

*with polenta, porcini and pancetta*

田螺、松露配粟米餅、牛肝菌和意大利煙肉

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### **Lobster Bisque**

龍蝦濃湯

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### **Rigatoni in French Bean Sauce**

*with toasted hazelnut and light pecorino sauce*

法邊豆醬通心粉、烤榛子和羊奶芝士汁

**Palliser Estate, Dry Riesling, Martinborough, New Zealand 2020**

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### **Pan-roasted Atlantic Sea Bass Fillet**

*with vegetables, sun dried tomato Mediterranean style sauce*

香煎大西洋鱸魚配蔬菜、風乾番茄和地中海風味醬

**Elderton E-Series, Unoaked Chardonnay, Barossa Valley, Australia 2023**

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### **Vodka Lemon Sorbet**

伏特加檸檬雪葩

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### **Grilled Wagyu Rump Steak with Forest Mushroom Gravy**

*served with saffron cooked pear zucchini and sweet potato*

香烤和牛牛臀肉配森林蘑菇燒汁、紅花燴梨、意大利瓜和蕃薯蓉

**Zuccardi Valles, Selección Malbec, Mendoza, Argentina 2021**

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### **Spicy Chocolate Crème Brûlée,**

*crumble and fresh cream*

辣味巧克力焦糖布丁、金寶與鮮忌廉

**Warre's Heritage Ruby Port**

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### **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 Spring Day drinks at HK\$48*

另加 \$48 享用春日特飲一杯

*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。