

Tasting Menu

U.S Beef Tartare

with sour shallot, hazelnut, brioche

美國牛肉他他配乾蔥、榛子、牛油麵包

Gosset, Excellence, Brut

Seared N1 French Oyster and Balik Salmon

with mix leaves, cucumber and spinach sauce

炙燒 N1 法國生蠔和巴利克鮭魚，雜沙律菜，青瓜和菠菜醬

Pumpkin Black Trumpet Mushroom Soup

南瓜黑喇叭菌湯

Tagliolini in Black Truffle Sauce

with yellow chanterelle

意大利幼蛋麵、雞油黃菌配黑松露醬

Palliser Estate, Dry Riesling, Martinborough, New Zealand 2020

Pan Roasted US. Black Cod Fillet

with vegetables, salsa emulsion and fish sauce

香烤美國銀鱈魚配雜菜、莎莎醬和魚汁

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

Zubrowka Vodka Lemon Sorbet

伏特加檸檬雪葩

Wagyu M9 Grilled Sirloin Cap with Morel Mushroom and Truffle

served with mashed potato and vegetables

美國 M9 和牛牛臀肉蓋、羊肚菌、松露、配薯蓉和雜菜

Zuccardi Valles, Selección Malbec, Mendoza, Argentina 2021

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

Special Offer 特別推廣

An additional glass of winter drinks at HK\$48

另加 \$48 享用冬日特飲一杯

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。