



## LUNCH MENU

### Uni Chawanmushi

Chive, sea bream broth, dried tangerine

### Seasonal Sashimi

### Beancurd Prawn Roll

Nori Soy Milk Foam, abalone butter juice

### Amadai Fish Rice +HK\$160

Ikura, spring onion, shimeji

or

### Australian Wagyu Beef +HK\$180

Garden pea puree, braised burdock, seasonal vegetables

or

### Chinkiang Iberico Pork

Seasonal vegetables, potato Foam

### Mango Mousse

Salted egg custard, yuzu raspberry coulis

### Chef signatures

#### Truffle Brioche

Japanese scallop, aged cheddar cheese,  
scallion oil

+HK\$180

#### Carabinero Tart

Foie gras mousse, caviar, yuzu sake jelly

+HK\$190

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HK\$390

per person

All prices are subject to 10% service charge