



FULL COURSE DINNER MENU

Australian Wagyu Tartare

Nori crisp, onion confit, fresh wasabi, salty egg yolk

Carabinero Tart

Foie gras mousse, caviar, yuzu sake jelly

Truffle Brioche

Japanese scallop, aged cheddar cheese, scallion oil

Charred Maitake Mushroom

Corn custard, compressed tomato, oolong chicken broth

Hokkaido Hairy Crab

Somen, apple, uni, ikura

Butter-poached Lobster

Shaoxing wine sabayon, pickled daikon, lobster bisque

Australian Wagyu Duo

Red fermented bean curd braised, celeriac and potato gratin

* Upgrade to A4 Japanese Wagyu + HK\$350 per person

Japanese Wild Sea Bream Fish Rice

Charcoal, ikura, spring onion, uni

*Upgrade to Japanese abalone rice with liver sauce +HK\$350 per person

Japanese Mizu Yokan

Matcha crumble, tofu ice cream, shiso cream

Pistachio Mousse with Fig

Yuzu apple compote, fig jam, Chantilly cream, Moutai ice cream

HK\$1580

per person

Full Wine Pairing \$888 per person

All prices are subject to 10% service charge



SHORT COURSE DINNER MENU

Australian Wagyu Tartare

Nori crisp, onion confit, fresh wasabi, salty egg yolk

Truffle Brioche

Japanese scallop, aged cheddar cheese, scallion oil

Charred Maitake Mushroom

Corn custard, compressed tomato, oolong chicken broth

Hokkaido Hairy Crab

Somen, apple, uni, ikura

Australian Wagyu Duo

Red fermented bean curd braised, celeriac and potato gratin

* Upgrade to A4 Japanese Wagyu + HK\$350 per person

Japanese Wild Sea Bream Fish Rice

Charcoal, ikura, spring onion, uni

*Upgrade to Japanese abalone rice with liver sauce + HK\$350 per person

Pistachio Mousse with Fig

Yuzu apple compote, fig jam, Chantilly cream, Moutai ice cream

HK\$1280

per person

Short Wine Pairing \$688 per person

All prices are subject to 10% service charge