



## LUNCH MENU

### Japanese Mackerel Ceviche

Pickled radish, ikura, grapefruit, cilantro sauce

### Duck Breast and Escargot Tart

Girolle, potato foam, duck skin

### Trio Tomato Salad

Compressed cucumber, basil, tomato water

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### Australian Wagyu Beef +HK\$180

Truffle pomme puree, seasonal vegetables, bone marrow jus

or

### Scallion Roasted Black Cod +HK\$160

Celtuce, button mushroom, coriander butter soy sauce

or

### Amadai Fish Rice +HK\$160

Ikura, spring onion, shimeji

or

### Sansho Chicken Rice

Ikura, spring onion, jalapeno, yuzu kosho

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### Mascarpone Royale

Dehydrated caviar, caramelised almond crisp, vanilla sponge cake, mascarpone cream

HK\$390

per person

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### Chef signatures

#### Truffle Brioche

Japanese scallop, aged cheddar cheese, scallion oil

+HK\$180

#### Carabinero Tart

Foie gras mousse, caviar, yuzu sake jelly

+HK\$190

All prices are subject to 10% service charge