



DINNER MENU

Drunken Kuruma Ebi

Foie gras mousse, caviar, shaoxing jelly

Truffle Brioche

Japanese scallop, aged cheddar cheese, scallion oil

Toro Yakitori

Ponzu cream cheese, chive, tempura crisp, nori foam

Uni Chawanmushi

Chive, sea bream broth, dried tangerine

Compressed Tomato

Fermented bean curd crumbles, basil, ricotta, wild honey

Seasonal Fish

Braised fennel, garden pea puree, spicy ikura

Australian Wagyu Duo

Potato and celeriac gratin, beef jus

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

Rice Wine Stewed Chicken and Chanterelle Rice

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

Pavlova

Rock sugar braised pear, citrus hawthorn sauce, cheddar cheese foam

Hana

Honeycomb mousse, sakura guava compote,
sea salt genmaicha ice cream, Sakura crunch

HK\$1580
per person

Wine Pairing \$980 per person

All prices are subject to 10% service charge