



SET LUNCH

\$390 - 3 COURSES

STARTER

(Select One)

Toro Tartare

Nori Tempura, Toro
Uni, Ikura, Lemon Aioli

Tomato Burrata

Tomato, Croutons, Burrata

Seared Scallop

Braised Leek, Yuzu and Nori Foam, Ikura

Japanese Ama Ebi

Puff Pastry, Chive, Nori Cream
Cheese, Xiaoshing Wine Jelly

MAIN COURSE

(Select One)

Sansho Chicken Rice

Jalapeno, Spring Onion, Ikura

A4 Miyazaki Beef Rice + \$140

Leek, Egg Yolk, Yakiniku Sauce

Grilled Iberico Pork Loin

Pomme Puree, Port Wine Sauce
Salt and Pepper Walnuts

Hay Smoked Ribeye + \$140

Potato Fondant, Asparagus
Beef Jus

Amadai

Dashi Broth, Shimeji
Braised Radish, Broccolini

Spicy Scallop Pasta + \$160

DESSERT

(Select One OR Coffee / Tea)

Mille Feuille Tiramisu

Coffee with Mascarpone Cream
Vanilla Cream

Dark Chocolate Mousse Cake +\$48

Chocolate Mousse
Chocolate Cake

CHEF SIGNATURES

Truffle Brioche \$140

Japanese Scallop, Scallion Oil
Aged Cheddar Cheese

Pigeon Yakitori \$98

Pickled Daikon, Confit Pigeon

Wagyu Beef Toast \$160

Caviar, Chive, Uni, Passion Fruit Jelly

Hairy Crab Somen \$190

Hokkaido Hairy Crab, Ikura, Apple
Uni, Spring Onion

WINE OF THE DAY

House Red or White \$100

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
PLEASE INFORM US OF ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS IN ADVANCE



TASTING MENU

Truffle Brioche

Seared Scallop, Scallion Oil, Aged Cheddar Cheese

Toro Tartare

Nori Tempura, Toro
Uni, Ikura, Lemon Aioli

or

Hairy Crab Somen

Hokkaido Hairy Crab, Ikura, Apple, Uni, Spring Onion

Tomato Burrata

Sansho Chicken Rice

Jalapeno, Spring Onion, Ikura

or

A4 Miyazaki Beef Rice / Soy Marinated Toro Rice +\$140

Leek, Egg Yolk, Yakiniiku Sauce / Ikura, Spring Onion, Jalapeno, Uni

or

Hay Smoked Ribeye +\$140

Potato Fondant, Asparagus

Beef Jus

or

Uni Crab Meat Pasta +HK\$160

Hokkaido Hairy Crab, Uni, Parmesan Cheese

or

Spicy Scallop Pasta +HK\$160

Dark Chocolate Mousse Cake

Chocolate Mousse, Chocolate Cake

HK\$590

