



DINNER MENU

Ika Noodles

Pear, uni, caviar, pickled lotus root
yuzu and osmanthus sauce

Truffle Brioche

Scallion oil, aged cheddar cheese, fresh truffle

Razor Clam

Iberico ham, maitake, chicken broth
winter melon, shaoxing wine

Garden Peas

Peas, mint cucumber yoghurt, apple jelly
endive, salty egg yolk

Turbot

Mussel, squid, tapioca crisp
garlic aioli, langoustine bisque

Wagyu Beef Short Ribs

Orange carrot and pomme puree, comte cheese, chive
*** Upgrade to Wagyu Katsu, caviar & burnt butter sauce
+HK\$350 per person**

French Duck Rice

Preserved vegetables, foie gras, sweet corn, port wine reduction
*** Upgrade to Abalone rice with liver sauce
+HK\$350 per person**

Chocolate Forest

Truffle chocolate ganache, hazelnut mousse, chocolate sponge
moutai pistachio cream cheese foam

HK\$1580

per person

Half Wine Pairing \$580 per person

Full Wine Pairing \$980 per person

All prices are subject to 10% service charge



DINNER SHORT MENU

Ika Noodles

Pear, uni, caviar, pickled lotus root
yuzu and osmanthus sauce

Garden Peas

Peas, mint cucumber yoghurt, apple jelly
endive, salty egg yolk

Wagyu Beef Short Ribs

Orange carrot and pomme puree, comte cheese, chive
*** Upgrade to Wagyu Katsu, caviar & burnt butter sauce
+HK\$350 per person**

French Duck Rice

Preserved vegetables, foie gras, sweet corn, port wine reduction
*** Upgrade to Abalone rice with liver sauce
+HK\$350 per person**

Chocolate Forest

Truffle chocolate ganche, hazelnut mousse, chocolate sponge
moutai pistachio cream cheese foam

HK\$1280
per person

Wine Pairing \$580 per person

All prices are subject to 10% service charge