

Rèverie

LUNCH MENU

Toro Tartare

Pear, ikura, pickled lotus root, yuzu and osmanthus sauce

Baked Rataouille Tart

Comte cheese, chive, caviar

Australian Wagyu Katsu +HK\$180

Orange and carrot puree, charred corn
asparagus, burnt butter sweet soy

or

Miso Salmon +HK\$160

Soba noodles, spring onion, baby spinach, shitake mushroom

or

Soy Marinated Toro Rice +HK\$160

Spicy ikura, spring onion, jalapeno, uni

or

Miyazaki Pork Yakiniku Don

Leek, onion, egg Yolk, jalapeno

Oven Baked Apple Almond Cake

Whipped cream, salted caramel sauce

HK\$390
per person

LUNCH PREMIUM MENU

Ika Noodles

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

Hairy Crab Somen

apple, ikura

Baked Rataouille Tart

Comte cheese, chive, caviar

Australian Wagyu Katsu +HK\$180

Orange and carrot puree, charred corn
asparagus, burnt butter sweet soy

or

Miso Salmon +HK\$160

Soba noodles, spring onion, baby spinach, shitake mushroom

or

Soy Marinated Toro Rice +HK\$160

Spicy ikura, spring onion, jalapeno, uni

or

Miyazaki Pork Yakiniku Don

Leek, onion, egg Yolk, jalapeno

Oven Baked Apple Almond Cake

Whipped cream, salted caramel sauce

HK\$690

per person

CHEF SIGNATURES

Truffle Brioche

Japanese scallop, aged cheddar cheese,
scallion oil

\$180

Australian Wagyu Tartare

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

\$180

Carabinero Tart

Foie gras mousse, caviar, yuzu sake jelly

\$190

Pigeon Yakitori

Pickled daikon, confit pigeon, fresh summer truffle

\$190

WINE OF THE DAY

House Red / White

\$120

All prices are subject to 10% service charge