

SET LUNCH

\$390 - 3 COURSES

STARTER

(Select One)

Toro Tartare

Nori Tempura, Toro
Uni, Ikura, Lemon Aioli

Surf Clam Ceviche

Chinese Celery, Cucumber, Tomato
Shallot Crisp, Lime and Chilli sauce

Baked Ratatouille Tart

Tomato Sauce, Comte Cheese, Caviar

Compressed Tomato Salad

Ricotta, Wild Honey, Basil
Fermented Bean Curd Dressing

MAIN COURSE

(Select One)

Roasted Pumpkin Salad

Mascarpone, Toasted Nuts, Avocado
Kombu, Shallot and Sesame Oil Dressing

Japanese Sea Bream Rice + \$160

Ikura, Uni, Spring Onion

Honey Glazed Iberico Pork

Celeriac Puree, Fennel and Herb Salad
Sweet Soy Butter Sauce

USDA Prime Sirloin + \$160

Capers Pomme Puree, Kale
Asparagus, Beef jus

Sansho Chicken Rice

Jalapeno, Spring Onion, Ikura

Sous vide Beetroot Salmon +160

Skin Crisp, Curry Cauliflower Puree
Scallion and Crab Meat Butter Sauce

DESSERT

(Select One or Coffee or Tea)

Mille Feuille Tiramisu

Puff Pastry, Mascarpone, Pistachio Cream

Churros +\$48

Hazelnut Chantilly, Pistachio Nuts

CHEF SIGNATURES

Truffle Brioche \$140

Japanese Scallop, Scallion Oil
Aged Cheddar Cheese

Pigeon Yakitori \$98

Pickled Daikon, Confit Pigeon

Australian Wagyu Tartare \$160

Nori Crisp, Onion Confit
Fresh Wasabi, Salty Egg Yolk

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

Australian Wagyu Tartare

Nori Crisp, Onion Confit, Fresh Wasabi, Salty Egg Yolk

Compressed Tomato Salad

Ricotta, Wild Honey, Fermented Bean Curd Dressing, Basil

Sansho Chicken Rice

Jalapeno, Spring Onion, Ikura

or

Soy Marinated Toro Rice / Amadai Fish Rice +\$160

Spicy Ikura, Spring Onion, Jalapeno, Uni / Uni, Ikura, Spring Onion

or

USDA Prime Sirloin +HK\$160

Capers Mash Potato, Asparagus, Kale Beef Jus

or

Uni and Crab Meat Pasta +HK\$180

Hokkaido Hairy Crab, Uni, Parmesan Cheese

Churros

Hazelnut Chantilly, Pistachio Nuts

HK\$590