



## TASTING MENU

Beef and Shiso Tartare

Surf Clam Hamayaki

Toro Tartare

Hairy Crab Somen

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Truffle Brioche

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Tomato and Burrata Salad

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Scallion Roasted Cod

Uni Crab Meat Rigatoni and Cheese

Hay Smoked Ribeye

Abalone Risotto with Liver Sauce and Caviar +\$88

Salt and Pepper Lamb +\$98

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Strawberry and Mascarpone Cake

Roselle and Red Wine Mousse +\$48

### **Additional Dish To Share**

Sansho Chicken Rice \$328

Confit Duck Rice \$328

Slow Braised Kumamoto Pork Belly Rice \$338

Sea Bream Rice \$348

Japanese Abalone Rice with Caviar and Liver Sauce \$368

Whole Roasted Yellow Chicken \$888

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HK\$888

Wine Pairing \$548



## PREMIUM TASTING MENU

### Wagyu Beef

Nori Crackers, Chive, Truffle Egg Salad, Caviar

### Truffle Brioche

Seared Scallop, Scallion Oil, Aged Cheddar Cheese

### Tomato Ceviche

Sea Grapes, Bocconcini, Basil Cream

Cilantro, Yuzu Kombu Water

### Butter Poached Lobster

Shiso Pomme Puree, Tempura Claws, Ikura Beurre Blanc

### Hay Smoked Ribeye

Potato Fondant, Caramelized Endive, Beef Jus

### Amadai Fish Rice

Uni, Ikura, Spring Onion

**Upgrade to Abalone Rice With Liver Sauce**

**+HK\$300 Per Person**

Roselle and Red Wine Mousse Cake

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HK\$1380

Half Wine Pairing \$548

Full Wine Pairing \$890

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## STARTERS

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### Beef Tartare

Korean Chili Sauce, Shiso  
Passion Fruit Jelly, Egg Yolk, Caviar \$238

### Uni and Toro Tartare

Nori Crackers, Chili Aioli, Chive, Uni, Ikura \$238

### Housemade Salmon Gravlax

Garlic Toasted, Sous Vide Egg  
Avocado Cream Cheese, Curry Hollandaise \$238

### Hairy Crab Somen

Hokkaido Hairy Crab, Ikura, Apple, Uni, Spring Onion \$248

### Truffle Brioche

Seared Scallop, Scallion Oil, Aged Cheddar Cheese \$188

### Beancurd Prawn Roll

Potato, Button White Mushroom, Kombu Chicken Soup \$268

### Sansho Chicken Yakitori

Bali Sambal Matah \$98

### Pigeon Yakitori

Pickled Daikon, Confit Pigeon \$128

### Tomato and Burrata Salad

Yuzu Marinated Tomato, Burrata, Basil, Garlic Croutons \$168

### Roasted Pumpkin Salad

Mascarpone, Toasted Nuts, Avocado, Kombu  
Shallot and Sesame Oil Dressing \$168

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## M A I N S

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<b>Sichuan Chili Prawn Pasta</b> Sichuan Pepper, Chilli, Cilantro, Garlic	\$298
<b>Uni and Crab Meat Pasta</b>	\$348
<b>Carabinero Pasta</b> Carabinero, Lemon Zest, Ikura, Prawn Sauce	\$348
<b>Curry Cured Cod</b> Apple Chutney, Lime and Coconut Cream	\$358
<b>Hay Smoked Ribeye</b> Potato Fondant, Caramelized Endive, Beef Jus	\$418
<b>Butter Poached Lobster</b> Shiso Pomme Puree, Tempura Claws, Ikura Beurre Blanc	\$528
<b>Salt and Pepper Lamb</b> Spring Onion, Chilli, Pomme Puree, Figs	\$448
<b>Roasted Whole Yellow Chicken</b> Root Vegetables, Garlic, Kale	\$788
<b>Japanese Wagyu Katsu</b> Fennel and Cabbage, Caviar, Burnt Butter Sweet Soy	\$888

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## R I C E

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<b>Confit Duck Rice</b> Preserved Vegetables, Foie Gras Sweet Corn, Port Wine Reduction	\$328
<b>A4 Miyazaki Beef Rice</b> Leek, Egg Yolk, Yakiniku Sauce	\$348
<b>Sea Bream Rice / Soy Marinated Toro Rice</b> Ikura, Uni, Spring onion	\$328
<b>Abalone Rice</b> Caviar, Abalone Liver Sauce	\$368

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## S I D E S

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<b>Mashed Potato with Comte Cheese</b>	\$98
<b>Maitake Mushroom Sukiyaki</b>	\$98
<b>Sauté Asparagus with Truffle</b>	\$98
<b>Grilled Japanese Sweet Corn</b>	\$98

## DESSERTS

### Dark Chocolate Mousse Cake

Chocolate Mousse, Chocolate Cake

\$128

### Mille Feuille Tiramisu

Coffee with Mascarpone Cream

Vanilla Cream

\$138

### Yuzu Choux au Craquelin

Meringue Candy, Vanilla Cream, Honey Tuile

Yuzu Cream, Honey Crumb, Yuzu Honey Gel

\$138

### Caviar Cheesecake

Mascarpone Cream, Toasted Almond

\$148

### Sweet Persimmon Rice Pudding

Persimmon Sauce, Persimmon , Rice Pudding

\$148

*"You are what you eat, so eat something sweet!"*