



● DINNER TASTING MENU ●



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Caviar

Oscietre caviar, black truffle, yam noodles
additonal 12g Oscietre caviar +\$328

Toro

Blue fin toro tartare, uni, tomato jelly

Lobster Bisque

Fish maxw, crème fraiche

Morel

French morel, cuttlefish, spring roll, sea cucumber, cranberry

Suckling Pig

Sauteed bok choy, caramelized pineapple, plum jus

or

Wagyu

Snake River Farms striploin, mashed potatoes, shiitake, bordelaise

or

Linguine Gamberoni +\$340

Sicilian red prawns, aglio e olio

or

Pigeon Wellington +\$340

Bresse pigeon breast, Lau Fau Shan golden oyster, truffle
(24 hours in advance pre-order is required)

Tiramisu

Mascarpone, coffee, lady finger

1288 PER GUEST | 4 - GLASS WINE PAIRING 680
TASTING MENU TO BE PARTICIPATED BY THE ENTIRE TABLE

Prices are in HKD and are subject to 10% service charge