



• **DINNER MENU** •



• 威靈頓乳鴿 •

選用法國布雷斯頂級乳鴿，乳鴿胸經 48 小時風乾濃縮鮮味，  
內裡鋪陳流浮山生曬金蠔的鹹鮮與  
黑松露的深邃香氣，外層裹上酥脆金黃的千層酥皮。  
此菜式需提前 24 小時預訂。

• PIGEON WELLINGTON •

Featuring the finest French Bresse pigeon, pigeon breast is air-dried for 48 hours to intensify its natural richness, layered with the umami depth of Lau Fau Shan sun-dried oyster and black truffle, all encased in a golden puff pastry. This exquisite dish requires a 24 hour advance reservation.



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• **STARTERS** •

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**Blue Prawn Carpaccio**

*Australian blue prawns,  
herring pearls, radish,  
garlic & chilli oil 248*

**Nagano Tomato Salad**

*Yuzu Vinegar, Shiso  
108*

**Crab Croquettes**

*Local 'meat crab', sala rosso,  
Signature Cajun tartar sauce  
248*

**Steak Tartare**

*Snake River Farms Wagyu,  
18g Oscietre caviar, Nanko plum 388*

**Lobster Bisque**

*Fish maw, crème fraiche  
298*

**Scallops**

*Seared Hokkaido scallops, trout roe,  
cauliflower puree, crispy parmesan 348*

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• **MAINS** •

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**Catch Of The Day**

*(Market Price)*

**Suckling Pig**

*Sauteed bok choy, caramelized  
pineapple, plum jus 480*

**Carabinero**

*Spanish red prawn grande, mizuna  
sweet ink risotto, cherry tomato 680*

**Linguine Gamberoni**

*Sicilian red prawns,  
aglio e olio 820*

**Wagyu**

*Charcoal grilled 350g  
Queensland 'The Pheonix' ribeye wagyu,  
herb butter, Sichuan pepper bordelaise,  
Xinhui chenpi red wine sauce 780  
8g black truffle +\$188*

**Pigeon Wellington**

*Bresse pigeon breast, Lau Fau  
Shan golden oyster, truffle 820  
(24 hours in advance, pre-order  
is required)*

**Three-Yellow Chicken**

*Earl grey infused roasted local  
chicken, Chinese 'yun cheung'  
sausage with fried basmati rice 1188  
8g black truffle +\$188*

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• **SIDES** •

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**Lobster Mac & Cheese 198**

**Sauteed Broccoli 98**

**Cheese Baked Cauliflower 98**

**Creamy Truffle Mashed Potatoes 98**

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• **DESSERTS** •

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**Tiramisu**

*Mascarpone, coffee,  
ladyfinger 148*

**Matcha**

*Uji matcha, panna cotta,  
Hokkaido red bean 148*

**Sorbet**

*Sicilian lemon,  
lemon jelly 68*



• **DINNER TASTING MENU** •



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**Caviar**

*Oscietre caviar, crab meat, egg custard*

**Toro**

*Blue fin toro tartare, uni, tomato jelly*

**Lobster Bisque**

*Fish maw, 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, ladyfinger*

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

The cake service charge will be \$50 per guest  
Prices are in HKD and are subject to 10% service charge