



● DINNER TASTING MENU ●



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**Caviar**

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

**Calamari**

*Sauteed local calamari, pesto verde, beans sprout*

**Lobster Bisque**

*Fish max, crème fraiche*

**Morel**

*French morel, cuttlefish, 'Wok Hei' mushroom, veal jus*

**Suckling Pig**

*Grilled endive, lemon puree, pomegranate 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