



SET MENU

套餐

Canapes

小吃

table65 signature amuse

table65 开胃菜

Brown crab, cauliflower, vanilla

棕蟹、花椰菜、香草

Organic egg, pancetta, truffle

有机鸡蛋、烟肉、松露

Langoustine, lemon, coffee (add on \$28)

海螯虾、柠檬、咖啡 (加价 \$28)

Wild caught Seabass, smoked eel, grapes, sauerkraut

野生鲈鱼、烟熏鳗鱼、葡萄、酸菜

Venison, cabernet sauce, lardo, butternut squash

鹿肉、红酒酱、培根、胡桃南瓜

or 或者

A4 Kagoshima wagyu striploin, white clams, ocean greens (\$70 supplement)

A4 鹿儿岛和牛里脊肉、白蛤蜊、海葡萄 (附加费 \$70)

Kumquat, Negroni, rosemary

金橘、内格罗尼、迷迭香

Cacao leaf, Dominican chocolate, sea buckthorn, marigold (add on \$25)

可可叶、多米尼加巧克力、沙棘、万寿菊 (加价 \$25)

6 course set menu \$288++

6 道菜套餐 \$288++

6 glass wine pairing \$188++

6 杯葡萄酒搭配 \$188++

Choice of menu format (Set Menu) applies to entire party. 全桌菜单格式的选择 需得一致。

Menu and ingredients are subject to availability. 视食材供应情况和季节而定。

Prices are subject to 10% service charge and prevailing government taxes. 所有价格须加收政府税和 10%服务费。