

DINNER SET MENU

套餐菜单

Canapes

点心

table65 signature caviar dish

“Oscietra” 鲟鱼鱼子酱

Brown crab with caviar, cauliflower and vanilla

面包蟹鱼子酱, 配花椰菜和香草

Fluffy egg soufflé, vin jaune with bacon, and truffle

松软蛋奶酥, 黄葡萄酒佐培根和松露

Seabass with crispy scales, smoked eel and celeriac

脆鳞香煎石斑鱼 配烟熏鳗鱼和块根芹

Venison with black olive and butternut squash

鹿肉配黑橄榄和胡桃南瓜

or 或

A4 Kagoshima wagyu striploin, sea succulents and clams (\$70 supplement)

鹿儿岛 A4 和牛, 海葡萄和白蛤 (额外支付新币 70 元)

Kumquat, Negroni, rosemary

金橘、内格罗尼、迷迭香

6 course set menu (6道式菜单) \$288++

Wine pairing (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。