

— iconic set menu 套餐

salmon ceviche –

fennel pernod cream, compressed cucumber,
salted lemon, green apple gel

酸汁醃三文鱼 - 法国绿茴香奶油泥, 压缩的黄瓜,
柠檬盐, 青苹果胶

Moët Chandon Brut NV

tomato broth –

sweet shrimp, scallop, snow pea

番茄汤 - 日本甜水虾, 扇贝, 雪豌豆

Mount Nelson Sauvignon Blanc 2017, Marlborough

polenta crumbed foie gras –

orange chutney & cream, bitter gel

煎鵝肝 - 酸辣橙和奶油橙, 苦橙凝膠

Robert Weil “Kabinett” Riesling 2015, Rheingau

roasted loin & collar –

dukkah, smoked eggplant, apple mint jelly,
cucumber yoghurt, black garlic onion sauce

烤羊腰肉和脖子肉 - 埃及香料, 熏茄子,

苹果薄荷果冻, 黄瓜酸奶, 黑蒜洋葱酱

or 或

braised wagyu beef cheek –

roquette potato, charred banana shallot,
tomato cream, wild rice

炖和牛脸颊肉 - 芝麻菜土豆泥, 焦葱, 番茄沫, 野生稻

Montes Alpha Cabernet Sauvignon 2015, Colchagua Valley

hot chocolate soup –

sesame crisp, black pepper ice cream

热巧克力汤 - 黑胡椒冰淇淋, 芝麻酥

De Bortoli Noble One Botrytis Semillon, Barossa Valle

4 course 4 道菜 130 + 88 with wine pairing 葡萄酒搭配

5 course 5 道菜 150 + 98 with wine pairing 葡萄酒搭配

All prices are subject to prevailing service charge & government tax

所有价格将额外收取服务费和政府税