

# É P U R E



MICHELIN

## Dinner

Comté and truffle beignet, vin jaune  
芝士松露貝涅餅

Ama ebi with shiitake and guanciale  
甘海老配香菇風乾豬頰肉

Sea urchin with Jerusalem artichoke and nori  
海膽配雅枝竹

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Shima aji with nashi pear, shiso and ossetra caviar  
池魚配魚子醬

Kyushu tomatoes with fresh cheese and white balsamic\*  
清甜九州番茄配芝士

Roasted Maine scallop with caviar vinaigrette and sauce marinère  
烤緬因帶子配魚子

Langoustine with savoy cabbage and vin jaune  
蘇格蘭海螯蝦

Poulet jaune farci\*  
法國黃油雞

Pigeon with beetroot and maqaw pepper mignonette  
乳鴿配紅菜頭馬告山胡椒醬

or

A4 Wagyu beef tenderloin  
日本穀飼 A4 和牛柳  
( supplement 另加 \$398 )

Tiramisu  
提拉米蘇

Mignardises  
法式美點

\$1,688

\$1,988

Includes additional courses\*

Supplement Kaviari Ossetra Caviar 另加法國 Kaviari 白鱈魚魚子醬 at \$40/g 克

### Sommelier Selection 品酒師推介

4-glass wine pairing 配搭餐酒 ( 4 杯 ) \$800

6-glass wine pairing 配搭餐酒 ( 6 杯 ) \$1,380

A 10 per cent service charge will be added to your bill 另收加一服務費

Please inform us of any food allergies or dietary requirements in advance 如對任何食物有任何過敏反應，請於點餐前通知服務團隊