

# É P U R E



MICHELIN  
2025

## 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

Hamachi with jalapeño and shiso  
時令油甘魚

Landes white asparagus with egg yolk and pike roe "kimizu"  
法國白蘆筍配梭子魚子及蛋黃醋

Maine scallop with vinaigrette perle and sauce marinère  
緬因帶子配香醋珍珠

Three-yellow chicken 'cuit en croûte de riz' with 30 years aged Shaoxing wine\*  
30 年陳紹興酒煮三黃雞

Aged rice duck "a la orange" with aged tangerine peel and timut pepper  
法國橙香米鴨配陳皮及葡萄柚花椒

or

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

Citrus with shiso sorbet and yuzu espuma  
柑橘配紫蘇雪葩及柚子泡沫

Mignardises  
法式美點

\$1,688

\$1,888

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