

É P U R E



MICHELIN  
2025

## Chef's Dégustation Lunch

Amuse bouche

開胃菜

Hamachi crudo with jalapeño and shiso

時令油甘魚

( supplement Kaviari Oscietra Caviar 魚子醬另加 \$40/g )

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 marinière

緬因帶子配香醋珍珠

Chestnut pumpkin agnolotti with Parmesan nage

栗子南瓜餃子配巴馬臣芝士

Poulet jaune farci with sauce suprême

法國黃油雞配雞油菌

Soufflé

梳乎厘

( ask your server for flavour of the day 請向服務員查詢是日口味 )

Petits fours

法式美點

Coffee or tea

咖啡或茶

\$888

### Sommelier Selection 品酒師推介

3-glass wine pairing 配搭餐酒 ( 3 杯 )

\$588

Our sommeliers are pleased to provide wine pairing recommendation

歡迎向品酒師團隊查詢更多美酒推介

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