

É P U R E



MICHELIN

Dinner

Sea urchin with Jerusalem artichoke and nori

海膽配雅枝竹

Shima aji with dill and caviar

池魚配魚子醬

Maine scallop with fish roe and sauce marinière

緬因帶子配魚子

Langoustine with savoy cabbage and vin jaune

蘇格蘭海螯蝦

Pigeon with beetroot and maqaw pepper

乳鴿配紅菜頭馬告山胡椒

or

A4 Wagyu beef tenderloin

日本穀飼 A4 和牛柳

Tiramisu

提拉米蘇

Mignardises

法式美點

\$1,688

Extra dish to bring your meal to the next level

我們誠意推介以下菜式，全面提升味覺享受

Hamachi crudo with jalapeño and shiso 時令油甘魚 \$188

Supplement Kaviari Transmontanus Caviar 另加法國 Kaviari 白鱈魚魚子醬

at \$1,200/ tin 罐 (30g 克)

Sommelier Selection 品酒師推介

4-glass wine flight 配搭餐酒 (4 杯)

\$800

6-glass wine flight 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