

É P U R E



MICHELIN

Dinner

Canapé

餐前美點

Hamachi crudo with Jalapeño shiso

時令油甘魚

Kegani crab with cauliflower and curry

北海道毛蟹配椰菜花

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

Quail 'albufera'

鵪鶉配鵪鶉忌廉汁

or

A4 Wagyu beef tenderloin

日本穀飼 A4 和牛柳

or

Roast three-yellow chicken

烤本地三黃雞

(2 persons to share half chicken, add \$180 per person 2 人分享半隻，每位另加 \$180)

Tiramisu

提拉米蘇

Mignardises

法式美點

\$1,688

Supplement Kaviar Transmontanus Caviar 另加法國 Kaviar 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