

É P U R E



MICHELIN

## Chef's Dégustation Lunch

Amuse bouche

開胃菜

Hamachi crudo with jalapeño and shiso

時令油甘魚

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

Kyushu tomatoes with fresh cheese and white balsamic

清甜九州蕃茄配芝士

Maine scallop with fish roe and sauce marinière

緬因帶子配魚子

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

\$788

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## Sommelier Selection 品酒師推介

3-glass wine flight 美酒嚐味體驗 ( 3 杯 ) \$398

4-glass wine flight 美酒嚐味體驗 ( 4 杯 ) \$498

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

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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