

É P U R E



Dinner

Comté and truffle beignet vin jaune
芝士松露貝涅餅

Shima ebi with shiitake and guanciale
縞海老配香菇風乾豬頰肉

Sea urchin with Jerusalem artichoke and nori
海膽配雅枝竹

Shima aji with dill and Kaviari Ossetra 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
(supplement 另加 \$398)

Tiramisu
提拉米蘇

Mignardises
法式美點

\$1,688

Additional courses to be enjoyed by the whole table
我們誠意推介以下菜式，全面提升味覺享受

Poached foie gras with cherry and amaretto 法國鴨肝凍配車里子 \$268

Poulet jaune farci with girolle and sauce suprême 法國黃油雞配雞油菌 \$298

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