

É P U R E



MICHELIN
2025

Dinner

Sea urchin with Jerusalem artichoke and nori

海膽配雅枝竹

Hamachi with jalapeño and shiso

時令油甘魚

Duo of Sicilian Bluefin tuna with young ginger and kaffir lime

西西里藍鰭吞拿魚配子薑及卡菲爾青檸

Cuisse de grenouille à la “Singapore”

新加坡風味田雞腿

Jeju abalone with preserved olive vegetables and haricort vert *

濟州鮑魚配橄欖菜及四季豆

Aged rice duck “à l'orange” with aged tangerine peel and timut pepper

法國橙香米鴨配陳皮及葡萄柚花椒

or

A4 Wagyu beef tenderloin

日本穀飼 A4 和牛柳

(supplement 另加 \$398)

White Chrysanthemum with kumquat and osmanthus

菊花配金橘及桂花

Chocolate soufflé tart

朱古力梳乎厘撻

Mignardises

法式美點

\$1,688

\$1,888

Includes additional courses*

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