

É P U R E



MICHELIN
2025

Dinner

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

Ama ebi with shiitake and guanciale
甘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 nashi pear, shiso and ossetra caviar
池魚配魚子醬

Kyushu tomato with fresh cheese and white balsamic
清甜九州番茄配芝士

Roasted Maine scallop with caviar vinaigrette and sauce marinière
烤緬因帶子配魚子

Three-yellow chicken 'cuit en croûte de riz' with black truffle
and 30 years aged Shaoxing wine*
30 年陳紹興酒煮三黃雞配黑松露

Pigeon with beetroot and maqaw pepper mignonette
乳鴿配紅菜頭馬告山胡椒醬

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

\$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