

É P U R E



MICHELIN
2024

Festive Lunch

Potato with taramasalata and smoked pike roe
薯仔配希臘魚子醬及梭子魚子

Scallop with black truffle and Jerusalem artichoke
帶子配黑松露及耶路撒冷雅枝竹

Hokkigai with grenobloise
北寄貝配檸檬牛油汁

Pigeon with celeriac and black garlic
乳鴿配芹菜根及黑蒜

or

A4 Wagyu beef tenderloin
日本穀飼 A4 和牛柳
(supplement 另加 \$458)

Chocolate tart with tonka beans
朱古力配零陵香豆

Madeleine
瑪德蓮蛋糕

\$888

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

É P U R E



MICHELIN
2024

Festive Dinner

Botan ebi taco

牡丹蝦卷餅

Sea urchin custard

海膽燉蛋

Scallop with black truffle and Jerusalem artichoke

帶子配黑松露及耶路撒冷雅枝竹

Hokkigai with grenobloise

北寄貝配檸檬牛油汁

Fish of the day

是日鮮魚

Pigeon with celeriac and black garlic

乳鴿配芹菜根及黑蒜

or

A4 Wagyu beef tenderloin

日本穀飼 A4 和牛柳

(supplement 另加 \$458)

Chocolate tart with tonka beans

朱古力配零陵香豆

Madeleine

瑪德蓮蛋糕

\$1,888

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