

ODEA

TASTING MENU

8-course 988 / per person

10-Course 1288 / per person

Wine Pairing 7 glasses 888 / 6 glasses 788

Amuse Bouche 開胃前菜

Spanish Red Prawn Carpaccio

西班牙紅蝦薄片

Tobiko, Beetroot, Grapefruit, Edible Flower

- Torre Rosazza, Pinot Grigio Friuli Colli Orientali DOC, Friuli-Venezia Giulia, Italy 2020 -

Potato Crab

蟹餅薯絲配粟米莎莎

Chili, Basil, Sweet Corn, Red Onion, Coriander, Citrus, Shoestring Potatoes

- Georg Müller, Hattenheimer Schutzenhaus, Rheingau, Germany 2020 -

FOR 8 COURSE - CHOOSE 1

Smoked Hokkaido Scallop

煙燻北海道帶子

Smoked Wild Pike Roes, Young Bamboo, Dashi Stock, Ponzu Pearl, Samphire

- The Crossing, Marlborough, New Zealand 2022 -

or

Foie Gras Mille Feuille

鰵肝千層酥

Raspberry, Rye Cracker, Lemon, Balsamic, Olive Oil, Puff Pastry

- Turkey Flat Vineyards Pedro Ximenez, Barossa Valley, Australia NV -

Truffle Pumpkin

松露南瓜湯

Truffle Foam, Pumpkin Cappuccino, Pumpkin Flower

Sorbet

紅菜頭橘子雪芭

Beetroot & Citrus

Caviar & Lobster

普羅旺斯式龍蝦伴魚子醬

Boston Lobster, Provencal style

- Chardonnay, Vincent Girardin, Bourgogne Cuvee Saint-Vincent, Burgundy, France 2017 -

FOR 8 COURSE - CHOOSE 1

Festive Turkey Roulade & Air Potato

節日火雞卷 · 馬鈴薯泡沫

Honey Carrot, Broccolini, Chestnut, Cranberry, Thyme Jus

- Pinot Noir, Vincent Girardin, Bourgogne Cuvee Saint-Vincent, Burgundy, France 2018 -

or

Japanese A5 Wagyu Beef with Black Truffle

日本A5和牛伴黑松露

White & Red Onion Puree, Cherry Tomato Confit, Truffle Sauce

- Merlot, Treasure Tree Wines "213", South Australia, Australia 2019 -

Festive Dessert - Chestnut Montblanc

節日甜品 · 栗子蒙布朗

- Taylor Flatgate Port 20 Year Old Tawny Port, Portugal -

All prices are in Hong Kong Dollars and subject to a 10% service charge.

Please advise our associates if you have any food allergies or special dietary requirements.

所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要，請向我們的職員查詢。