

ODEA

TASTING MENU

8-course 988 / per person

10-Course 1288 / per person

Wine Pairing 7 glasses 788 / 6 glasses 688

Amuse Bouche 開胃前菜

Caviar & Balik Salmon

頂級 'BALIK' 冷煙燻三文魚配黑魚子

Grapes, Champagne, Samphire, Apple Flowers

- Perrier- Jouet, Grand Cru, Champagne, France N.V. -

FOR 8 COURSE - CHOOSE 1

Spicy Langoustine Pasta

香辣挪威小龍蝦麵

Sichuan Pepper, Pumpkin Flower, Salmon Roe

- Domaine des Senechaux, Chateauneuf- du- Pape Blanc, Rhone Valley, France 2019 -

or

Hokkaido Scallop

北海道帶子海草牛油果蝦片

Prawn Crackers, Seaweed, Avocado

- CVNE 'Monopole Clasico Gran Reserva' Blanco Seco Viura, Rioja, Spain 2017 -

Charcoal Crab

竹炭蟹肉餅配青瓜沙律

Cucumber, Frisee, Pearl

- Stag's Leap Chardonnay, Karia, Napa Valley, USA 2018 -

Seafood Tomato Soup

鮮茄香草海鮮湯

Blue Mussel, Prawn, Fennel, Clam, Fish, Dill Herbs, Tomato

French Duck Foie Gras

法國鵝肝配中式黃酒

Chinese Yellow Wine

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

Sorbet

香橙雪芭

Orange

FOR 8 COURSE - CHOOSE 1

Kumamoto A5 Beef

熊本A5和牛

Asparagus, Cherry Tomato and Purple Potato

- Don Manuel Villafane Malbec, Reserva, Mendoza, Argentina 2017 -

or

Lobster Thermidor

法式龍蝦米多

Hon Mushroom, Baby Onion, Chive, Cheese, Potato

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

or

Roasted Local Yellow Chicken, Vin Jaune Sauce

原隻燒本地黃雞

(half piece, for 2 persons) - Japanese Rice

- Paxton AAA Shiraz Grenache, McLaren Vale, Australia 2020 -

Ladybug

朱古力小瓢蟲

72% Dark Chocolate, Strawberry Jelly, Honey Crisp

- Royal Tokaji, Tokaji Aszu Blue Label 5 Puttonyos, Tokaji, Hungary 2016 -

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。