



Chef's Tasting menu

▲ \$1,188 / 8 Course Menu | \$988 / 6 Course Menu

Wine Paring + \$680

Amuse Bouche

Jinga Shrimp Mille-Feuille - Eggplant, Hai Mei Aioli
{ Perrier Jouet Grand Brut }

Rice Porridge - Seared Scallop, Toasted Tea Emulsion
{ Les Jamelles, Pays D'OC, Sauvignon Blanc }

▲ • Pat Chun Pork Knuckle 'Zampone' - Egg Confit, Stem Ginger
{ Grace Vineyard, Tasya's Reserve, Chardonnay }

Mushroom Consommé
Black Truffle

Braised Local Mussels - Cuttlefish, Tomato Confit
{ Cantina Beato Bartolomeo, Pinot Grigio }

or

Butter Poached Spiny Lobster
(Supplement + \$240 for 2)
{ Perrier Jouet Blason Rose }

Sorbet

Oxen Wellington - Black Pepper Sauce
{ Vartiere Demon, Carmenere }

or

Hung Wan Farm Ping Yuen Chicken - Morel & Black Termite Mushroom, Yi O Rice
(Supplement + \$450 for 2)
{ Beaujolais, Domaine Des Nugues, Morgan }

Desserts

▲ Fig-infused - Kumquats, Hibiscus, Bergamot

Coconut and Pineapple Mochi with Red Dates
{ Viberti Moscato D'Asti DOCG }

• Featuring Mee Chun Products 

Please Advise Our Staff If You Have Any Food Allergies or Intolerance That We Should Be Aware Of
the Same Menu To Be Enjoyed Through The Entire Table
All Prices Are In Hong Kong Dollars And Subject To 10% Service Charge

廚師精選嗜味餐單

▲ \$1,188/八道菜 | \$988/六道菜

餐酒配搭另加 \$680/每位

餐前小食

基圍蝦千層酥 - 茄子·蝦米蛋黃醬
{ *Perrier Jouet Grand Brut* }

粥 - 香煎帶子·烘茶醬
{ *Les Jamelles, Pays D'OC, Sauvignon Blanc* }

▲● 八珍豬腳薑
油封蛋·美珍糖薑
{ *Grace Vineyard, Tasya's Reserve, Chardonnay* }

蘑菇清湯 黑松露

燉煮本地青口 魷魚·油封蕃茄
{ *Cantina Beato Bartolomeo, Pinot Grigio* }

或

牛油煮龍蝦
(另加 \$240 / 兩人用)
{ *Perrier Jouet Blason Rose* }

雪葩

威靈頓牛排 黑胡椒醬
{ *Vartiere Demon, Carmenere* }

或

鴻運農場平原雞 羊肚菌及黑皮雞樅菌·二澳米
(另加 \$450 / 兩人用)
{ *Beaujolais, Domaine Des Nugues, Morgan* }

甜品

▲ 無花果 金桔·落神花·佛手柑

菠蘿麻糬配紅棗
{ *Viberti Moscato D'Asti DOCG* }

● 使用美珍產品烹調

