

TASTING MENU

6-Course \$888 | 8-Course \$1288

• WINE PAIRING •

3-Glass \$388 | 5-Glass \$588

Amuse Bouche

CAVIAR ABALONE

Chinese Yellow Wine | Citrus Gel

魚子醬配 黃酒, 柑橘, 鮑魚

PORK KNUCKLE

Pat Chun Vinaigrette | Local New Born Egg | Potato | Stem Ginger

豬腳薑配 八珍甜醋泡沫, 初生蛋, 馬鈴薯蓉, 糖薑

SOUP OF THE DAY

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LOCAL THREADFIN

Sichuan Chili Beurre Blanc | Salted Mustard Green

香煎本地馬友配 四川奶油醬汁

— MAIN —

Choose 1 選一道菜

GRILLED TENDERLOIN

Black Garlic | Asparagus | Pine Nuts | Chanterelle | Truffle Jus

燒牛柳配 黑蒜頭, 蘆筍, 松子, 雞油菌, 松露醬

or 或

ROASTED SAAM WONG CHICKEN

Assorted Mushroom Rice

烤本地三黃雞配 野菌飯

(Supplement for 2pax 二位起需另加+\$350)

or 或

BUTTER POACH LOBSTER

Red Fermented Bean Curd | Pepper Sauce | Coconut Foam

牛油煮本地龍蝦配 紅腐乳, 黑椒汁, 椰子泡沫

(Included in 8-Course 八道菜餐單 | Supplement for 6-Course 六道菜餐單 +\$150)

— DESSERT —

Choose 1 for 6-Course 六道菜餐單可選一項

PALM SUGAR GELATO

Water Chestnut Pudding | Pumpkin Seed Crumble

椰子糖雪糕配 馬蹄凍, 南瓜子酥

SOY CREME CARAMEL

黃豆豉焦糖巴菲

(For 8-Course Only 八道菜餐單)

Coffee or Tea