



TASTING MENU

Antipasto

Slow-cooked Salmon
with Horseradish

Lemongrass Chicken Bisque

Handcraft Seasonal Fruit Sorbet

Slow-cooked Lobster
with Butternuts Pumpkin
or

Charcoal Grilled Miyazaki Wagyu
Beef Tenderloin
(Supplement \$198)

Pina Colada

\$988 Per Person

Antipasto

Slow-cooked Salmon
with Horseradish

Roasted Scallops with Caviar
in Charcoal Cream Sauce
Prosecco, Fantinel, DOC

Lemongrass Chicken Bisque

Spaghetti with Tomato and Oyster
Attems Sauvignon Blanc, Venezia Giulia IGT
or

Spaghetti with Hokkaido Sea Urchin
*Tenuta Tascante Carricante,
Buonora Etna DOC*
(Supplement \$198)

Handcraft Seasonal Fruit Sorbet

Slow-cooked Lobster
with Butternuts Pumpkin

Tenuta Tascante Buonota Etna DOC
or

Charcoal Grilled Miyazaki Wagyu
Beef Tenderloin
(Supplement \$198)

Bibi Graetz Casamatta, Rosso IGT Toscana

Pina Colada

Moscato dAsti, Saracco

\$1,288 Per Person

4 glasses of Wine Pairing HK\$398 Per Person

Please Advise Our Staff If You Have Any Food Allergies and Intolerance That We Should Be Aware Of

All Prices are in Hong Kong Dollars and Subject to 10% Service Charge



VEGETARIAN TASTING MENU

Antipasto

Burrata Cheese
with Wild Mushrooms

Cauliflower Bisque

Handcraft Seasonal Fruit Sorbet

Autumn Vegetables

Pina Colada

\$788 Per Person

Antipasto

White Asparagus
with Black Truffle Pesto

Burrata Cheese
with Wild Mushrooms

Cauliflower Bisque

Spaghetti
with Black and White Garlic

Handcraft Seasonal Fruit Sorbet

Autumn Vegetables

Pina Colada

\$988 Per Person

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