ODEA

MODERN FRENCH

VALENTINE'S DAY TASTING MENU

Available on 14 February 2023

8-Course $1,088 / per set | Wine pairing +**$788** / 6 glasses

10-Course $1,388 / per set | Wine pairing +**$888** / 7 glasses

Amuse Bouche 開胃前菜

Spanish Red Prawn Carpaccio
西班牙紅蝦薄片

Tobiko, Beetroot, Grapefruit, Orange, Edible Flower

Tenuta Sant'Anna Prosecco Extra Dry

Rose Crab
玫瑰蟹餅薯絲芋片配粟米莎莎

Rose Petal, Chili, Basil, Sweet Corn, Red Onion, Coriander, Citrus, Shoestring Taro

Querciabella Mongrana Bianco

Smoked Hokkaido Scallop
煙燻北海道帶子

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

The Crossing Sauvignon Blanc

or

Foie Gras Mousse Mille Feuille with Duck Breast
法國鴨胸千層酥

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

Turkey Flat Vineyards Pedro Ximenez

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

Vincent Girardin Bourgogne Blanc

Lemon Miso Cod
檸檬味噌鱈魚

French Bean, White Miso, Applewood Bacon, Lemon Zest, Beetroot Chips

Stephane Aladame V.V Montagny 1er Cru

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

Sarget de Gruaud Larose

or

Roasted Local Yellow Chicken, Vin Jaune Sauce
法式烤焗本地黃油鷄 - 二人份量

(half piece, for 2 people) - Japanese Rice

Vincent Girardin Bourgogne Rouge

Love Cupid
愛的丘比特

61% Dark Chocolate Mousse with Orange Compote

Prunotto Moscato D'Asti

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