



TASTING MENU

Antipasti

Oyster Tartar with Avocado, Caviar

Piper-Heidsieck Essentiel Cuvee Reservee Extra Brut, France (7.5 cl)

Roasted New Zealand Storm Clam with Garlic Foam

Jerusalem Artichoke Bisque with Black Cod

Spaghetti with Hokkaido Scallops, Tomato Sauce

Nugnes Vite Aminea I.G.T., Kompanien, Italy (7.5 cl)

or

Homemade Linguine with Hokkaido Sea Urchin (+\$198)

Ferraris Sant'Eufemia Ruché D.O.C.G. Castagnole Monferrato D.O.C.G, Italy (7.5 cl)

Sorbet

Slow Cooked Boston Lobster

with Butternut Squash purée, Lobster Cardamon Foam

Tohu Whenua Matua Chardonnay, NZ (7.5 cl)

or

Charcoal Grilled Miyazaki A4 Beef Tenderloin

with Port Wine Sauce 4oz (+\$198)

Cantina di Negrar Amarone della Valpolicella Classica, Veneto, Italy, 2018 (7.5 cl)

Mango, Mango, Mango

De Bortoli, Nobole One 2018, Australia (5cl)

Petit Four

\$1288

per person

* Wine Pairing Package \$428 per person

Please advise our staff if you have any food allergies and intolerances that we should be aware of • Vegetarian menu available upon request

All prices are subject to 10% service charge

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TASTING MENU

餐前小食

法國生蠔他他伴牛油果·魚子醬·檸檬泡沫
Piper-Heidsteck Essentiel Cuvee Reservee Extra Brut, France (7.5 cl)

燒紐西蘭大蜆配香蒜泡沫

耶路撒冷雅枝竹濃湯配黑鱈魚

北海道元貝意粉·意大利蕃茄醬
Nugnes Vite Aminea I.G.T., Kompanien, Italy (7.5 cl)

或

海膽手製扁意粉配香蒜泡沫(另加+\$198)
Ferraris Sant'Eufemia Ruché D.O.C.G. Castagnole Monferrato D.O.C.G, Italy (7.5 cl)

雪葩

慢煮波士頓龍蝦
Tohu Whenua Matua Chardonnay, NZ (7.5 cl)

或

炭燒 A4 宮崎縣牛柳(另加+\$198)
Cantina di Negrar Amarone della Valpolicella Classico, Veneto, Italy, 2018 (7.5 cl)

芒果三重奏
De Bortoli, Nobile One 2018, Australia (5cl)

餐後甜點

\$1288

每位

*加配餐酒另+\$428