



Summer Special Tasting Menu

AMUSE BOUCHE 餐前小食

THREADFIN CONSUMME JELLY WITH PICKLED RED SHALLOTS
馬友魚清湯啫喱伴醃紅蔥頭

BLACK TRUFFLE CHEESE TOAST
黑松露芝士多士

STEWED WILD VEGETABLES OCTOPUS ENDIVE
野菜八爪魚苦白菜

RED KING CRAB
SEMI-DRIED TOMATO TART
鱈場蟹半乾蕃茄撻

MUSTI NOBILIS CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

WHITE ONION BISQUE WITH CAVIAR
白洋蔥濃湯伴魚子醬

STIR-FRIED ABALONE WITH KOHLRABI PUREE
炒鮑魚片 伴 芥蘭頭蓉
(ADD ON 另加+\$138)

LOCAL STAR SNAPPER
WITH SCALLOP MOUSSE & WATERCRESS SAUCE
本地石蚌魚 配元貝慕絲及西洋菜汁

WENTE VINEYARDS RIVA RANCH CHARDONNAY, CALIFORNIA, USA
OR 或

CHARCOAL GRILLED A5 WAGYU BEEF TENDERLOIN
WITH DEEP FRIED WAGYU BEEF CHEEK & PINK PEPPER PORT WINE SAUCE
炭燒A5和牛牛柳配 炸和牛面頰 及粉紅胡椒酒汁

(ADD ON 另加+\$168)

PRUNOTTO BARBERA D'ALBA PIEDMONT, ITALY

MANGO MANGO MANGO
芒果三重奏

PRUNOTTO MOSCATO D'ASTI DOCG, PIEDMONT, ITALY

HK\$1,788 | PER MENU
BUY 1 GET 1 OFFER; PRICE PER GUEST \$894
3 GLASSES WINE PAIRING +HK\$398

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
PLEASE NOTE THAT THE FINAL BILL AMOUNT WILL BE ROUNDED TO THE NEAREST DOLLAR
CAKE CUTTING FEE \$38/PAX • CORKAGE FEE \$350/ BOTTLE

• FREE FLOW STILL OR SPARKLING WATER \$38 / PER PERSON •

SUBJECT TO 10% SERVICE CHARGE