

FEEL FREE TO
SHARE THESE DISHES

SOMMallset MENU

OR ENJOY THEM
ALL FOR YOURSELF

Including 3 Glasses Premier Wine Pairing
*4 Courses At \$ 1,398
*3 Courses At \$ 1,198

Including 2 Glasses Discovery Wine Pairing
*4 Courses At \$ 918
*3 Courses At \$ 758

BITES

Brioche with Foie Gras 'Kombu Jime' & Lemon

Aka Uni "French Toast" (20g Uni)Supplement\$128

STARTERS

Heirloom Carrot Salad with Blood Orange, Whipped Goats Curd,
Toasted Pistachios, Endives & Dijon Mustard Dressing

French Onion Soup Gratinated
with Salers, Comte & Gruyere Cheese

Hand-cut Tartar of Grain Fed O'Connor Tenderloin with Shallots,
Pickled Daikon, Grated Wasabi, Mizuna & Katsuobushi Mayonnaise
.....Supplement \$58

MAINS

Pan-fried Seabass with Clam & Sake Velouté with Celtuce,
Kabu & Salty Shore Vegetables

Four Spices Roasted Huguenin Veal Loin with Jerusalem Artichokes,
Braised Chestnuts with Sherry Vinegar & Mustard Leaves

Dry-aged Pigeon with Sansho, Beetroot
with Purple Shiso, Red Plum & Maury Reduction Supplement \$198

Oven Roasted Whole Loong Kong Chicken (Approximately 1.8kg)
Preserved Black Truffle Potato Mousseline, Chestnut &
Bacon Roasted Brussels Sprouts with Creamed Yellow Wine Sauce
(For 2 to Share)
(Limited availability with 45 mins preparation time) Supplement \$428

SIDES (ADD ON)

Potato & Preserved Black Winter Truffle Gratin Dauphinois\$288

Brown Butter Roasted Half Cauliflower
with Caramelized Cream & Hazelnut\$138

POSTS

Table Side Served "Grand Mother Style" Chocolate Mousse
Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble

Piedmont Hazelnut & Vanilla Diplomat Cream Millefeuille,
Salted Caramel Ice-Cream

Abinao Chocolate Soufflé with Cacao Sorbet Supplement \$30

* Dishes can be adapted for vegans
All prices in Hong Kong Dollars and subject to 10% service charge.
All menus are subject to price and seasonal change.

