THE PERFECT PAIRING X BLACKENIGMA

A glass of Dom Pérignon 2015 with the 'perfect paired' dish for one guest

578

A bottle of Dom Pérignon 2015 with the 'perfect paired' dishes for two guests

2,998

#AmberBlackEnigma







Limited availability. The dish contains seafood & pork. Offer only for the entire table. Applicable with all set menus. All prices in Hong Kong dollars and subject to 10% service charge. All menus are subject to price and seasonal change.

HSBC BUY 1 GET 1 FREE X 7-COURSE MENU

Raw Dorsal Fillet of Shima Aji, Tartar of the Belly "Tomatillo" Granny Smith Apple ° Kyuri Cucumber ° Jalapeño ° Sudachi °

> Duck Foie Gras * Pink Pepper Corn * Beetroot * Mas A Miel "Plum "Red Shiso" served with 'Spherification' $\bigcirc R$

Aka Uni ° Cauliflower ° Lobster ° Royal Caviar Club ° Acipenser Schrenckii X Huso Dauricus ° add 498

Hand-dived Normandy Scallop 'en coquille lutée' ° Jerusalem Artichoke ° Pickled Wet Walnut ° Scallop Skirt Garum 'White Alba Truffle'

Manakatsuo ° Broccolini ° Champagne ° Lacto-Fermented Cashewnut Butter ° Yuzu Koshō ° OR Carabineros ° Bell Pepper ° Red Onion ° Sichuan Pepper ° Tagetes ° Marigold ° add 218

Pigeon 'Au Sang' * Himalayan Black Truffle * Celeriac ° Granny Smith Apple ° Pigeon Leg Ragout ° Ouka Wagyu A4 ° Eggplant ° Black Fermented Garlic ° Black Vinegar * Black Niçoise Olive * Kinome * add 500

Raspberry ° Shiso ° Homemade Hibiscus Vinegar ° Sake Leese "Vegan White Chocolate "Hanaho"

Conspiracy Dak Lak Bitter Chocolate ° Brazil Nut ° Cane Sugar ° Sea Salt ° Cacao Nib °

HKD 2.488

Exclusive Offers add HKD 796 per guest for a 3- glass curated Amber wine pairing (Including a glass of Dom Pérignon 2015 with the 'perfect paired' dish for one guest)

add HKD 498 per guest for a curated glass of white and red wine

Buy 1 Get 1 Free is based on menu only, and does not apply to supplements & Beverage All prices in Hong Kong dollars and subject to 10% service charge. All menus are subject to price and seasonal change. menu by: richard ekkebus, culinary director

HSBC BUY 1 GET 1 FREE X 7-COURSE VEGETARIAN MENU

Flat Bean ° French Bean ° Soymilk 'Burrata' ° Basil ° Extra Virgin Olive Oil °

Tonburi ° Potato ° Leek ° Wakame ° Horseradish °

Paimpol Bean ° Black Trumpet Mushroom ° White Alba Truffle ° Vin Jaune °

Kyuri Cucumber ° Badasoop Roasted Gamtae Seaweed ° Celtus ° Bannou Negi ° Extra Virgin Grape Seed Oil ° Ramson Garum ° Home Made Sake Vinegar °

Purple Artichoke ° Cippolini Onion ° Himalayan Black Truffle ° Yunnan Morel ° Manni 'Per Me' Olive Oil °

Raspberry ° Shiso ° Homemade Hibiscus Vinegar ° Sake Leese ° Vegan White Chocolate ° Hanaho °

Conspiracy Dak Lak Bitter Chocolate ° Brazil Nut ° Cane Sugar ° Sea Salt ° Cacao Nib °

HKD 2,488

add Amber wine pairing (3 glasses of wine & 1 glass of digestif)

HKD598 per person

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menu by: richard ekkebus, culinary director