



signature tasting menu

tuna and yellowtail carpaccio with caviar and seaweed salad
吞拿魚、油甘魚薄切、黑魚子、海藻沙律

spicy chopped fatty tuna and avocado
碎葱吞拿魚腩牛油果卷伴蒜辣醬

slow cooked pork and japanese eggplant miso soup
慢煮豬肉配日本茄子味噌湯

burrata with peas, fava beans, pine nuts and mandarin
布拉塔起司配豌豆、蠶豆、松子和橘子

norwegian king crab with "puttanesca" sauce
挪威帝王蟹、番茄、橄欖及刺山柑
additional HKD 98 另加 HKD 98 元

select one

barley & rice, spicy cod roe, sea urchin and squid
日本押麥配明太子荳乳湯配海膽及魷魚

lobster linguine, tomatoes, chilli, lemon and aromatic herbs
龍蝦意大利麵配蕃茄、辣椒、檸檬及香草
additional HKD 98 另加 HKD 98 元

select one

charcoal-grilled black cod marinated with saikyo miso
銀鱈魚西京燒

suckling pig belly with apricot ketchup, baby carrots, caper leaves and fresh oregano
油封乳豬仔配杏子番茄醬、迷你胡蘿蔔、酸豆葉和奧勒岡

seared blue fin tuna fillet coated in pistachio with sweet & sour eggplant and roasted tomato
糖醋茄子、油封番茄、開心果醬烤藍鱈魚片
additional HKD 198 另加 HKD 198 元

stone-grilled wagyu and crispy garlic chips
served with three sauces: onion and garlic - sour soy - sansho pepper soy
石燒和牛伴炸蒜片配三色汁
additional HKD 368 per portion 另加 HKD 368 元

tiramigiù

coffee cremeux, tiramisu cream and crunchy chocolate pearls
流心意大利提拉米蘇
咖啡奶油、芝士奶油配鬆脆巧克力珍珠

888 per person

available as a choice for the whole table, minimum of 2 guests
prices are in hong kong dollars and subject to a 10% service charge
menu subject to change without further notice
for any information on allergen and dietary requirements please ask your server