



signature tasting menu

tuna and yellowtail carpaccio with caviar and seaweed salad

吞拿魚、油甘魚薄切伴黑魚子及海藻沙律

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, tomato carpaccio, olive relish, cucumber and fresh oregano

布拉塔芝士配薄切蕃茄、橄欖醬、青瓜及奧勒岡草

alaskan king crab, caviar, green apple and basil foam

additional 98

阿拉斯加皇帝蟹配將魚子醬、青蘋果及羅勒泡沫

另加 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

additional 98

龍蝦意大利麵配蕃茄、辣椒、檸檬及香草

另加98元

select one

charcoal-grilled black cod marinated with saikyo miso

銀鱈魚西京燒

confit suckling pig, parsnip, dates, girolle mushrooms and sherry sauce

油封乳豬仔配防風草、椰棗、雞油菌及些利汁

stone-grilled wagyu and crispy garlic chips

served with three sauces: onion and garlic - sour soy - sansho pepper soy

additional 368

石燒和牛伴炸蒜片配三色汁

另加 368 元

matcha cheesecake

raspberry sauce and sesame crumble

抹茶芝士蛋糕配覆盆子醬及芝麻脆脆

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
for any information on allergen and dietary requirements please ask your server