



chinese new year tasting menu
9th -13th february 2024 (excluding 11th february)

sashimi plate

botan ebi with caviar, striped jack with dashi crystal,
seared salmon with japanese onion sauce
牡丹蝦刺身伴黑魚子、深海池魚刺身伴酸汁水晶及炙三文魚刺身伴和風沙律汁
"Yellow Label" Veuve Cliquot Ponsardin, Champagne, France

lobster miso soup with silk tofu and kyoto green leek

龍蝦味噌湯配絹豆腐及韭蔥

duck plin ravioli, parmigiano fondue, crispy sage, black truffle

鴨肉餛飩配帕爾馬奶酪火鍋伴炸鼠尾草、黑松露

Châteauneuf-du-Pape Blanc, Domaine des Senecheaux, Rhône Valley, France

select one

選擇一個

roasted wagyu beef sirloin with kabu-turnip, bamboo shoot and herb teriyaki sauce

烤和牛西冷配大頭菜、竹筍、蜂鬥菜伴照燒香草醬

or

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

油封乳豬仔配防風草、椰棗、雞油菌及些利醬

or

line caught sea bass with carrot puree, lemon & caviar sauce

野生鱸魚配紅蘿蔔泥、檸檬及魚子醬汁

Château D'Aussieres Corbières, Languedoc, France

or

Chablis, Louis Moreau, Burgundy, France

aqua dragons
pistachio & mandarin

雙龍出海

Château Mascaron, Sauternes, France

1 688 per person

wine pairing additional 628 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