



## ankh tasting menu

### trio of tartare

fatty tuna with ikura

bluefin tuna with caviar and kimchi chilli crystal

mid-fatty tuna with yuzu dashi crystal

三色吞拿魚他他

吞拿魚腩配三文魚魚子

藍鱈吞拿魚配魚子醬及泡菜水晶

中拖羅配柚子鰹魚高湯水晶

*Ca Del Bosco Cuvee Prestige Edizione 46, Lombardia, Italy*

king crab salad with caviar, cucumber and green apple extract

蟹肉沙律配魚子醬配青瓜及青蘋果精華

*Nabeshima Yamadanishiki Junmai Ginjo, Saga, Japan*

hotaru-ika somen noodle and japanese eggplant

with fuji water dashi stock and sake

日式素麵配螢光魷魚，茄子，日式高湯及清酒

*Tenuta delle Terre Nere Etna Rosato, Sicily, Italy*

black ink risotto with mix raw & cooked seafood and sea weeds

墨汁意大利飯配時令海鮮及海藻

*Koshi no kanbai Junmai Ginjo Amane, Niigata, Japan*

### select one

charcoal-grilled saikyo miso marinated black cod

銀鱈魚西京燒

or

pan fried wagyu beef rib eye horaku-yaki

香煎日本和牛肉眼

*Jermann Red Angel, Friuli Venezia Giulia, Italy*

### "cocco bello!"

coconut, mango and dark chocolate

椰子巧克力配芒果蓉

*Heiwa Tsuruume Yuzushu, Wayama, Japan*

### "affogato"

vanilla ice cream, espresso coffee and biscotti crumble

amaretto or sambuca

"意大利經典之醉"

雲呢拿雪糕配特濃咖啡和意式脆餅

杏仁甜酒或茴香酒

*additional HKD 88另加HKD 88元*

1188 per person

wine pairing additional 688 per person