



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

墨汁意大利飯配時令海鮮

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

available as a choice for the whole table

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