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Tasting Menu

AMUSE BOUCHE

*French Caviar, 'Mille-feuille' of Crabmeat Salad,
Celeriac Mousse, Crispy Baby Crab*
法國魚子醬 · 蟹肉千層沙律 · 芹菜頭慕絲 · 香脆蟹仔

Leek and Potato Soup with Shaved Fresh Summer Truffle
大蒜馬鈴薯湯 配夏季黑松露

*Soft-boiled Egg glazed with Japanese Pumpkin Purée, Black Truffle Fondant,
Smoked Salmon Foam, Shaved Summer Truffle*
流心蛋配日本南瓜蓉 · 黑松露醬 · 煙燻三文魚泡 · 夏季黑松露

*Braised Wagyu Beef Cheek in Red Wine Gravy,
Beef Cheek Cabbage Roulade served with Truffle Mashed Potato and Caramelised Apple*
紅酒燴和牛面頰 · 和牛面頰椰菜卷 · 黑松露薯蓉 · 焦糖蘋果

Or 或

*Black Cod wrapped with Japanese Scallop Mousse and Sliced Carrot
served with Chive White Wine Mussels Cream Sauce,
Carrot Bubble, Shaved Summer Truffle*
流心蛋配日本南瓜蓉 · 黑松露醬 · 煙燻三文魚泡 · 夏季黑松露

*Poached Japanese White Peach, Vanilla Crème Diplomat, Fresh Raspberry Coulis,
French Meringue and Coconut Ice-cream*
日本白桃 · 雲呢拿吉士忌廉 · 新鮮紅桑子汁 · 法式脆蛋白 · 椰子雪糕

每位 HK\$1,088 per person
配酒每位 HK\$1,488 per person with wine pairings

Please advise us if you have any food allergies or dining restrictions.
如有任何食物敏感或飲食限制，請與服務員聯絡

Prices are subject to 10% service charge 另設加一服務費