

FEEL FREE TO
SHARE THESE DISHES

SOMMallset MENU

OR ENJOY THEM
ALL FOR YOURSELF

Including 1
Glass of Sommelier
Selected Wine

*4 Courses At \$ 898
*3 Courses At \$ 718

Including 2 Glasses
Premier Wine Pairing
(White & Red Wine)

*4 Courses At \$ 1,098
*3 Courses At \$ 898

Including 3 Glasses
Premier Wine Pairing
(Champagne, White
& Red Wine)

*4 Courses At \$ 1,398
*3 Courses At \$ 1,198

Nordaq still & sparkling water, coffee or tea included

BITES

Brioche with Foie Gras 'Kombu Jime' & Lemon

Aka Uni "French Toast" (20g Uni) Supplement \$108

STARTERS

Charred Grelot Onions, New Ile de Ré Potatoes, Boiled Organic Egg & Garden Herbs Salad with Noir de Bigorre 48-month Cured Ham

Burrata di bufala with Grilled Peaches, Japanese Fruit Tomato, Jalapeño and Coriander Dressing, Tomato Crumble, Basil

Binchotan Grilled Squid & Confit Peppers, Taggiasca Olives, Arugula Leaves, Caper, Garden Herb & Amalfi Lemon Condiment Supplement \$58

MAINS

Unilateral Skin Pan-Fried MEL Certified Madai, Grilled Shiro Negi & Maitake Mushrooms, Fish Bone & Shio Kombu Jus with Amalfi Lemon

Barbecued Hokkaido Pork Shoulder
Grilled Watermelon, Coriander, Tomato Tartare & Sauce Diablo

Oven Roasted Lumina Lamb Loin Rubbed with Harissa, Tabbouleh, Jus with Mint Infused Extra Virgin Olive Oil Supplement \$198

Oven Roasted Whole Locally Sourced Loong Kong Chicken
Chicken Fat, Garlic & Rosemary-Roasted Agria Potatoes,
Confit Byaldi of Mediterranean Vegetables with Creamed Yellow Wine
Sauce (For 2 to Share) (Approximately 1.8kg)
(Limited availability with 45 mins preparation time)..... Supplement \$428

SIDES (ADD ON)

Whole Local Organic Butter Lettuce, Tarragon,
Pickled Red Onion Salad with Honey & Dijon Mustard Dressing.....\$98

Brown Butter Roasted Half Cauliflower
with Caramelized Cream & Hazelnut.....\$138
Add Shaved Western Australian Black Winter Truffles.....\$88

POSTS

Table Side Served "Grand Mother Style" Chocolate Mousse
Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble

Cherry & Sicilian Pistachio Coupe: Cherry Sorbet with Hokkaido Soft
Serve, Caramelized Cherries, Pistachio Praline & Crumble

Abinao Chocolate Soufflé with Cacao Sorbet (15 Mins) Supplement \$30

* Dishes can be adapted for vegans
All prices in Hong Kong Dollars and subject to 10% service charge.
All menus are subject to price and seasonal change.

