

## Winter Menu Dinner

\*Oyster

Ostra Regal / Cucumber / Buttermilk  
Supplement 288 for Caviar

Foie Gras

George Bruck / Pear / Brioche

Scallop

Scotland / Mandarin / Curry

or

Red Prawn

Carabinero / Garum / Sourdough  
Supplement 388

\*King Crab

Norway / Chawanmushi / Yuzu kosho

Turbot

French / Celeriac / Horseradish

Beef Calotte

Brandt / Tarte Tatin / Truffle

or

A5 Wagyu

Kagawa / Tarte Tatin / Truffle  
Supplement 288

Donabe Rice

Koshihikari / Truffle / Winter Vegetable

Soufflé

Potato / Truffle / Vanilla

**6 courses 2,288 per person**

**\*8 courses 2,988 per person**

Sommelier's Selection Wine Pairing 5 Glasses

Discovery Pairing 1,500 | Connoisseur Pairing 2,500 | Iconic Pairing 4,000  
(75ml per glass)

Sommelier's Selection of Non-Alcoholic Pairing 4 Glasses 500  
(100ml per glass)



Menu by Uwe and Wa

Prices are in Hong Kong dollars and subject to 10% service charge

## Field & Forest Dinner

Winter  
Organic / Vegetable / Root

\*Mushroom  
Yunnan / Morel / Jus

Hokkaido Potato  
Aged / Truffle / Egg Yolk

\*Onion  
Roscoff / Tarte Tatin / Comte

Donabe Rice  
Koshihikari / Truffle / Winter Vegetable

Parsnip  
Smoke / Apple/ Sorbet

4courses 1,388 per person  
\*6 courses 1,988 per person

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Discovery Pairing 1,500 | Connoisseur Pairing 2,500 | Iconic Pairing 4,000  
(75ml per glass)

Sommelier's Selection of Non-Alcoholic Pairing 4 Glasses 500  
(100ml per glass)



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