

## Lunch

Tomato  
Heirloom / Pesto / Parmesan

Bouchot Mussels  
Couscous / Spinach / Lemon Beurre

Parsnip  
Veloute / Apple / Yolk

Red Prawn  
Binchotan / Garum / Sourdough  
Supplement 488

Beef  
Australia / Cheek & Tongue / Wild Ceps

Iberico Pork  
Spain / Cabbage / Jus

Lobster  
Boston / Buckwheat / Celtuce  
Supplement 80

Mille-feuille  
Purple Sweet Potato / Vanilla / Red Currant

Figs  
Solliés / Vanilla / Clotted Cream

Cheese  
Artisanal / Jam / Honey Comb

**2 courses 638 per person**  
(1 starter, 1 main)

**3 courses 738 per person**  
(1 starter, 1 main, 1 dessert)

**4 courses 838 per person**  
(2 starters, 1 main, 1 dessert)

**5 courses 1,158 per person**  
(2 starters, 2 mains, 1 dessert)

Sommelier's Selection of Non-Alcoholic Pairing  
180 per 2 Glasses (100ml per glass)

Sommelier's Selection Pairing  
320 per 2 Glasses (100ml per glass)



Menu by Uwe and Wa

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

Embracing sustainability in every aspect of our ingredient sourcing is a core principle for us, as we strive to provide an exceptional dining experience to our esteemed guests. With over 20 years in Hong Kong, Chef Uwe has established an extensive network of purveyors, farmers, fishermen and foragers whom we have been working closely to create highly seasonal menus.

## 午餐

蕃茄  
復古 / 羅勒香蒜醬 / 巴馬臣芝士

法國藍青口  
北非小米 / 菠菜 / 檸檬香草汁

白甘荀  
湯 / 蘋果 / 蛋黃

紅蝦  
備長炭 / 魚露 / 酸種麵包  
另加488

牛  
澳洲 / 臉頰及牛舌 / 野生牛肝菌

伊比利亞豬肉  
西班牙 / 椰菜 / 肉汁

龍蝦  
波士頓 / 蕎麥 / 萵筍  
另加80

法式千層餅  
甜紫薯 / 香草 / 紅加侖

無花果  
法國有機 / 香草 / 濃郁奶油

芝士  
手工 / 果醬 / 蜂巢蜜

兩道菜每位638  
(前菜及主菜各一)

三道菜每位738  
(前菜、主菜及甜品各一)

四道菜每位838  
(前菜兩款、主菜及甜品各一)

五道菜每位1,158  
(前菜及主菜各二、甜品一款)

侍酒師無酒精調飲推介  
兩杯180 (每杯100毫升)

侍酒師美酒推介  
兩杯320 (每杯100毫升)



菜單由Uwe及Wa設計

價格以港幣計算 | 加一服務費

我們努力為客人提供卓越的用餐體驗的同時，秉承可持續發展是我們在採購食材時的核心原則。Uwe在香港生活超過二十年，與供應商、農民、漁民及食材採摘者建立深厚關係並密切合作，務求能夠採用新鮮時令食材以製作季節性菜單。