

Lunch

Sardine
Japanese / Bell Pepper Chutney / Chives Yogurt

Foie Gras Salad
George Bruck / Sucrine / Vinegar

Matsutake
Yunnan / Clams / Consommé

Red Prawn
Carabinero / Garum / Sourdough
Supplement 488

Cod
Murray / Broccolini / Champagne

M9 Wagyu
Mayura / Potato/ Rosemary Jus
Supplement 288

Baby Lamb
French / Shoulder / Jus

Peach
French / Verbena / Ice Cream

Caramel
Tart / Sea Salt / Vanilla

Cheese
Artisanal / Jam / Honeycomb

3 courses 788 per person
(1 starter, 1 main, 1 dessert)

4 courses 888 per person
(2 starters, 1 main, 1 dessert)

5 courses 1,208 per person
(2 starters, 2 mains, 1 dessert)

Sommelier's Selection Pairing 320 per 2 Glasses
All Served 100ml per Glass

Sommelier's Selection of Non-Alcoholic Pairing 180 per 2 Glasses
All Served 100ml per Glass



Menu by Uwe and Wa

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

Experience Lunch Menu

Bouillabaisse

Soup / Mussel / Blue Prawn

or

Foie Gras

Georges Bruck / Truffle / Brioche

Beef Cheek

Australia / Seasonal Vegetable / Red Wine Jus

or

Salmon

Atlantic / Wheat Toast / Sorrel

Chocolate

Tart / Hazelnut / Ice Cream

3 courses 498 per person

Sommelier's Selection Pairing 320 per 2 Glasses

All Served 100ml per Glass

Sommelier's Selection of Non-Alcoholic Pairing 180 per 2 Glasses

All Served 100ml per Glass



Menu by Uwe and Wa

Please book one day in advance

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

Field & Forest Lunch Menu

Onion

Roscoff / Tortellini / Consommé

*Mediterranean Tart

Zucchini / Sun-Dried Tomato / Fennel

Girolles

French / Risotto / Comte

Tomato

Japanese / Strawberry / Sorbet

3 courses 788 per person

*4 courses 888 per person

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

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



Menu by Uwe and Wa

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