

## Lunch

### Starters

Oyster

Fukuoka / Ebisu / 3 flavors

White Asparagus

French / Blood Orange / Sabayon

Supplement 288 for Caviar

Watercress

Soup / Tortellini / Crab

Red Prawn

Carabinero / Charcoal / Crumpet

Supplement 488

### Mains

Lobster

Boston / Angel Hair / Radish

Lamb

Australia / Couscous / Bell Pepper

Duck

Roast / Puntarelle / Cherry

A5 Wagyu

Kagawa / Morel / Jus

Supplement 388

### Desserts

Eton Mess

Pistachio / Strawberry / Olive Oil

Cherry

Black Forest / Chocolate / Ice-Cream

Cheese

Artisanal / Jam / Honeycomb

3 courses 788 per person

4 courses 888 per person

5 courses 1,208 per person

Sommelier's Selection Wine Pairing 2 Glasses 600

(100ml per glass)

Sommelier's Selection of Non-Alcoholic Pairing 2 Glasses 380

(100ml per glass)



Menu by Uwe and Wa

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

## Field & Forest Lunch

Tomato  
Japanese / Burrata / Pesto

\*White Asparagus  
French / Velouté / Hazelnut

Spring  
Pasta / Wild Garlic / Morel

Sweet Potato  
Japanese / Coconut / Pineapple

3 courses 788 per person  
\*4 courses 888 per person



Menu by Uwe and Wa

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