

Chef Uwe x Chef Simon Davies 4 Hands Dinner
24-25 October 2025

Hamachi / Ossetra Caviar / Kabosu Vinaigrette / Coconut / Shio Kombu
By Chef Simon

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Foie Gras
George Bruck / Autumn / Pear
By Chef Uwe

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Ara Kua / Preserved Enoki / Grilled Napa Cabbage / Lemon / Merkén
By Chef Simon

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Langoustine
Norway / Mandarin / Cognac
By Chef Uwe

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Olive Wagyu / Maitake / Roasted Potato Butter / Sauce Périgueux
By Chef Simon

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Pigeon
Au Sang / Savoy Cabbage / Plum
By Chef Uwe

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Figs
Solliès / Hibiscus / Yoghurt
By Chef Uwe

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Caramelized Fennel Cheesecake / White Chocolate
By Chef Simon

8 courses 2,488 per person



Menu by Uwe and Simon

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

Wine Pairing for Chef Uwe x Chef Simon Davies 4 Hands Dinner

Pommery Y by Yoshiki Brut Royal n.v.

Menetou Salon Rouge" Le Prieure des Aublats", Henri Bourgeois, Loire, France 2017

Ygrec, Y de Château d'Yquem, Bordeaux, France 2006

Saint Aubin 1er Cru Marguerite, P. Y. Colin Morey, Burgundy, France 2021

Château Latour, 1er Cru Classé, Pauillac, Bordeaux, France 2006

Clos de Vougeot Grand Cru, Drouhin Laroze, Burgundy, France 2014

Vouvray Moelleux, Domaine du Clos Naudin, Loire, France 1989

Maury, Mas Amiel, Roussillon, France 1985

Sommelier's Selection Pairing 1,880 per 8 Glasses
All served 75ml per glass



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