

Spring Dinner Menu

White Asparagus
Japan / Uni / Blood Orange

*Foie Gras
George Bruck / Kumquat / Brioche

Calamari
Japan / Kokotxas / Caviar

or

Red Prawn
Carabinero / Charcoal / Crumpet
Supplement 288

*Lobster
Brittany / Carrot / Malabar Sabayon

Amadai
Fukuoka / Line Caught / Wasabi

*Duck
Guangdong / Dry Aged / Plum

Milk Fed Lamb
Pyrenees / Baby Artichoke / Black Garlic

or

A5 Olive Wagyu
Kagawa / Morel / Sauce Petrus
Supplement 388

Strawberry
Ayamihime / Shiso / Seaweed

5 courses 1,988 per person
***8 courses 2,788 per person**

Sommelier's Selection Wine Pairing 5 Glasses
Discovery Pairing 1,880 | Connoisseur Pairing 3,000
(75ml per glass)

Sommelier's Selection of Non-Alcoholic Pairing 4 Glasses 880
(100ml per glass)



Menu by Uwe and Wa

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

Field & Forest Dinner

Tomato
Jimono Farm / Burrata / Pesto

White Asparagus
France / Blood Orange / Flower

Carrot
Organic / Parsnip / Ricotta

*Aged Potato
Hokkaido / Tonburi / Seaweed

Wild Garlic
Morel / Pasta / Sweet Garden Peas

Sweet Corn
Yunnan / Rice Pudding / Vanilla

5 courses 1,588 per person
***6 courses 1,888 per person**

Sommelier's Selection Wine Pairing 5 Glasses
Discovery Pairing 1,880 | Connoisseur Pairing 3,000
(75ml per glass)

Sommelier's Selection of Non-Alcoholic Pairing 4 Glasses 880
(100ml per glass)



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