

Lunch

Starters

Tomato

Jimono Farm / Burrata / Pesto

Aji

Japan / Puntarelle / Ponzu

Foie Gras

George Bruck / Royal / Sauternes

Green Asparagus

France / Mud Crab Tortellini / Velouté

Red Prawn

Carabinero / Charcoal / Crumpet

Supplement 388

Mains

Blackfin Seabass

Fukuoka / Sweet Garden Pea / Sichuan

Milk Fed Lamb Shoulder

France / Donabe / Harissa

Pork Belly

Spain / Fennel / Mustard

Lobster

Brittany / Toast / Vin Jaune

Supplement 188

A5 Olive Wagyu

Kagawa / Morel / Sauce Petrus

Supplement 388

Desserts

Rhubarb

Tart / Yoghurt / Geranium

Crème Brulee

Earl Grey / Kumquat / Timut Pepper

Souffle

Coconut / Pandan / Chocolate

Supplement 88

Cheese

Artisanal / Nut / Honeycomb

2 courses 488 per person

(1 starter, 1 main)

3 courses 638 per person

(1 starter, 1 main, 1 dessert)

4 courses 788 per person

(2 starters, 1 main, 1 dessert)

Sommelier's Selection Wine Pairing 2 Glasses 600

(75ml 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
Jimono Farm / Burrata / Pesto

**Carrot
Organic / Parsnip / Ricotta

Wild Garlic
Morel / Pasta / Sweet Garden Pea

*Sweet Corn
Yunnan / Rice Pudding / Vanilla

2 courses 488 per person
*3 courses 638 per person
**4 courses 788 per person

Sommelier's Selection Pairing 1,000 per 4 Glasses
All served 75ml per glass
Sommelier's Selection of Non-Alcoholic Pairing 500 per 4 Glasses
All served 100ml per glass



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