

Spring Dinner

Tomato
Japanese / Burrata / Pesto

*Foie Gras
George Bruck / Rhubarb / Pedro Ximenez

White Asparagus
French / Velouté / Oyster

Lobster
Brittany / Daikon / Skewer
or
Red Prawn
Carabinero / Charcoal / Crumpet
Supplement 388

*Scallop
Scotland / Seaweed / Sea Urchin

Seabass
Ikejime / Asparagus / Ikura

Baby Lamb
French / Rack / Artichoke
or
A5 Wagyu
Kagawa / Morel / Jus
Supplement 288

Souffle
Honey / Longan / Ice-Cream

6 courses 2,288 per person
***8 courses 2,988 per person**

Sommelier's Selection Wine Pairing 5 Glasses
Discovery Pairing 1,880 | Connoisseur Pairing 2,500 | Iconic Pairing 4,000
(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
Japanese / Burrata / Pesto

White Asparagus
French / Velouté / Hazelnut

*Zucchini
Organic / Tart / Cheese

*Hokkaido Potato
Aged / Tonburi / Egg Yolk

Spring
Pasta / Wild Garlic / Morel

Sweet Potato
Japanese / Coconut / Pineapple

4 courses 1,388 per person
*6 courses 1,888 per person

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