

Lunch

Starters

Pate En Croute

Sika Deer / Foie Gras / Pear

Aji

Japan / Puntarelle / Ponzu

Consomme

Chicken / Chestnut / Kohlrabi

Black Truffle

France / Aged Potato / Initial Egg

Red Prawn

Carabinero / Charcoal / Crumpet

Supplement 388

Mains

Scallop

Scotland / Morel / Vin Jaune

Milk Fed Lamb Shoulder

France / Donabe / Harissa

Pork Belly

Spain / Fennel / Mustard

Lobster

Brittany / Ravioli / Langoustine

Supplement 288

A5 Olive Wagyu

Kagawa / Roscoff Onion / Black Truffle

Supplement 388

Desserts

Le Mont Violette

Chestnut / Blackcurrant / Meringue

Quince

Confit / Pear / Vanilla

Souffle

Ginger / Speculoos / Pu-Erh Tea

Supplement 88

Cheese

Artisanal / Jam / 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

(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

Winter
Puntarelle / Cavolo Nero / Radicchio

**Kintoki Carrot
Japanese / Tonburi / Ricotta

Morel
Yunnan / Ravioli / Madeira

*Apple
Tarte Tatin / Vanilla / Caramel

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



Menu by Uwe and Wa

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