

Mother's Day Lunch

By Francky Semblat
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TUNA BELLY CRUDO

pickled daikon · seaweed cracker · avocado salsa
吞拿魚腩生薄片配醃蘿蔔、紫菜脆片和牛油果醬



WHITE ASPARAGUS FRITTER

wrap in kadaifi · citrus Hollandaise sauce
酥脆白蘆筍配法式柑橘蛋黃醬

OR

GLAZED YUNNAN MOREL

sautéed green pea · Château-Chalon emulsion
燴雲南羊肚菌配炒青豆及法國黃酒汁



MONKFISH À L'AMÉRICAIN

squid ink reduction · Cognac sauce · stuffed calamari
烤鮫鱈魚配釀魷魚及干邑酒汁

OR

BAKED RACAN PIGEON

Longjing tea crust · variation of carrots · aromatics juice
焗法國乳鴿配龍井茶碎、甘筍及燒汁



MIYASAKI MANGO

rice pudding · lemon grass bavarois · exotic sorbet
宮崎芒果配米布甸、香茅巴伐利亞奶油及熱帶果雪葩

4-COURSE 888 PER PERSON 四道菜每位 888

5-COURSE 1,188 PER PERSON 五道菜每位 1,188

WINE PAIRING 488 PER PERSON 3 GLASSES 葡萄酒搭配三杯每位 488