

# *White Truffle Extravagance Harvest*

by Francky Semblat

## **FARM DUCK EGG**

creamy yolk · celeriac royale · watercress foam

農場鴨蛋黃配芹菜頭及西洋菜泡沫

268



## **PARMESAN CAPPELLETTI**

mushroom emulsion · black garlic paste

巴馬臣芝士意大利雲吞配蘑菇汁及黑蒜醬

398



## **SHANGHAI HAIRY CRAB**

roe ragout · tossed fettuccine

上海大閘蟹粉寬條麵

618



## **ANJOU QUAIL WELLINGTON**

foie gras · savoy cabbage · Albuféra sauce

威靈頓鸕鶿配鴨肝、包心菜及法式肉汁

598



## **MONT BLANC SOUFFLÉ**

confit chestnut in XO · crunchy meringue · Rum raisin ice cream

蒙布朗梳乎厘配栗子、蛋白脆餅及秣酒提子雪糕

398

## **CULINARY EXPERIENCE 2,088 PER PERSON**

To Ensure the Finest Culinary Experience,  
this Menu Is Available for the Entire Table Only  
為提升您的用餐體驗，此套餐將只準備給整餐桌