

TASTING MENU

Veuve Clicquot Ponsardin, Brut, Champagne, France NV

Boston Lobster & Green Pea Remoulade

squid ink croustade

波士頓龍蝦伴法式青豆蛋黃醬·墨魚汁酥

*** Smoked Beef Tartare**

beetroot · garden cress · caviar crème fraîche

煙燻生牛肉他他·紅菜頭·水芹·法式魚子醬忌廉

Châteauneuf-du-Pape Blanc, Les Sinards, Famille Perrin, Rhône Valley, France 2023

*** Celery Root Velouté**

Ibérico joselito ham · green apple · chestnut

芹菜頭濃湯·伊比利亞火腿·青蘋果·栗子

Seared Scallops

cauliflower risotto · crispy capers · pickled raisin · toasted pine nuts

香煎帶子·椰菜花意大利飯·酥脆酸豆·醃葡萄乾·烤松子仁

*** Pan-roasted Atlantic Sea Bass**

fregola sarda · mosaic of Mediterranean vegetables · black olives

香烤海鱸魚·珍珠意粉·地中海蔬菜·黑橄欖

Puligny-Montrachet, Ropiteau Frères, Burgundy, France 2023

or

*** Duo of French Quail & Foie Gras**

green asparagus · pommes mousseline · sauce périgourdine

法國鸕鶿及鴨肝二重奏·青蘆筍·薯蓉·黑松露汁

Chorey-lès-Beaune, Antoine Petitprez Uliž, Burgundy, France 2019

*** White Chocolate & Earl Grey Ganache**

coconut tuile · mango

法式白朱古力伯爵茶忌廉·椰子薄片·芒果

or

*** Chef's Selection of Fine French Cheese**

廚師精選法國芝士

* 4-course 1,088 per person / 四道菜每位 1,088

6-course 1,488 per person / 六道菜每位 1,488

Sommelier's Wine Pairing- 3 glasses 388 葡萄酒搭配三杯每位 388

If you have any food allergies, please inform our staff.
如閣下對任何食物產生敏感·請直接與本餐廳職員聯絡。