

Vegetarian Menu

DUO OF BEETROOT

apple & avocado · green cress · mustard sorbet

紅菜頭、蘋果及牛油果沙律配芥末雪葩



WHITE ASPARAGUS VELOUTÉ

bread meunière · soy foam

白蘆筍濃湯配醬油泡沫



FLAKY POACHED EGG

Comté cheese emulsion · sautéed pea shoots

脆水波蛋配炒豆苗及芝士汁



ACINI DI PEPE RISOTTO

mushroom medley · Parmesan foam

意大利飯配雜菌及巴馬臣芝士泡沫



EXOTIC MANGO

caramel mascarpone mousse · mango tuile · coconut sorbet

芒果配焦糖馬斯卡邦芝士慕絲、芒果脆片及椰子雪葩

4-COURSE 808 PER PERSON 四道菜每位 808

5-COURSE 988 PER PERSON 五道菜每位 988

WINE PAIRING AT 488 PER PERSON 葡萄酒搭配每位 488

If you have food allergies, please inform our colleague

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡