

SUMMER TASTING MENU

Conceived by Chef Arron Rhodes, this menu is anchored in a strong modern British cooking philosophy while exploring an elemental Asian purism as well as other international influences.

BEEF POP SHOT

P.B.C

ENGLISH SEASIDE

PURPLE CORN. AVOCADO. KANIWA. LECHE DE TIGRE

Chateau Favrey, Pouilly-Fumé, Sauvignon Blanc, Loire Valley, France, 2015

DASHI. CUSTARD. SEA URCHIN. TERIYAKI

Villa Antinori Bianco IGT, Trebbiano, Tuscany, Italy, 2015

GRASS FED BEEF. PORCINI. SHALLOT. POTATO

Chateau Haut-Maurac, Cabernet Sauvignon – Merlot, Bordeaux, France, 2011

FISH OF THE DAY. MUSSELS. CURRY. TOMATO

Domaine Séguinet-Bordet, Chardonnay, Chablis, Burgundy, France, 2015

LYCHEE. PASSION FRUIT. MASCARPONE. GINGERBREAD

Pronutto Moscato d'Asti DOCG, Moscato, Piedmont, Italy, 2016

STRAWBERRIES. CREAM. HONEYCOMB. LEMON BALM

SWEETS

HK\$988 *per person*

HK\$1,428 *per person with wine pairings*

Kindly notify one of our team members if you have any allergic intolerance.