



## 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

GIROLLE , PINE, SMOKED PORTOBELLO, GARLIC

*Domaine Henri Weber, Riesling, Alsace AOC, France, 2015*

LANGOUSTINE, CAULIFLOWER, MELON, TARAGON

*Villa Antinori Bianco IGT, Trebbiano-Malvasia, Tuscany, Italy, 2016*

GUINEA FOWL, CHESTNUT, SQUASH, CHERRY

*Chateau du Taillan, Merlot-Cabernet Sauvignon, Bordeaux, France, 2009*

SEASONAL FISH, DILL, SHELLFISH, BROCCOLI

*Domaine Séguinot Bordet, Chablis, Chardonnay, Burgundy, France, 2016*

CLEMENTINE, YOGHURT, KUMQUAT & TIMUT PEPPER

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

CRÈME BRÛLÉE, PERSIMMON, APRICOT & VANILLA

SWEETS

HK\$988 per person

HK\$1,428 per person with wine pairings

TASTING MENU TO BE ENJOYED BY THE WHOLE TABLE  
KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY ALLERGY OR INTOLERANCE