



SAMPLE 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.

DUCK, PLUM & FOIE GRAS
CORN, AVOCADO & SPROUTS
ANNATTO SEED, SMOKED FISH & LIME

GIROLLE, PINE, SMOKED PORTOBELLO, GARLIC
Domaine Henri Weber, Riesling, Alsace AOC, France, 2015

SCALLOP, ELDERFLOWER, HORSERADISH, DILL
Villa Antinori Bianco IGT, Trebbiano-Malvasia, Tuscany, Italy, 2016

PIGEON, CARROT & GINGER, POTATOES
*Chateau La Gaffeliere, Comtesse de Malet Roquefort,
Merlot-Cabernet Franc, Bordeaux, France, 2015*

SEASONAL FISH, CAULIFLOWER, HERBS
Chateau Puygueraud, Semillon-Sauvignon Blanc, Bordeaux, France, 2013

CRÈME BRÛLÉE, PERSIMMON, APRICOT & VANILLA
Domaine Cauhape, Jurancon, Petit Manseng, South-West France, 2016

CHOCOLATE M & M

SWEETS

HK\$988 *per person*

Additional cheese selection HK\$158 for 2 people

HK\$1,438 *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.

PRICES EXCLUSIVE OF 10% SERVICE CHARGE