



MIDWEEK 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.

CORN, AVOCADO & SPROUTS

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

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

SWEETS

HK\$698 per person
HK\$998 per person with wine pairings

MENU TO BE ENJOYED BY THE WHOLE TABLE
KINDLY NOTIFY ONE OF OUR TEAM MEMBERS IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENT
PRICES EXCLUSIVE OF 10% SERVICE CHARGE