



SAMPLE DISCOVERY 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.

PATE, MELBA TOAST, CUMBERLAND SAUCE

CORN, AVOCADO & SPROUTS

SALMON, LEMON, PANCAKE

PORTOBELLO MUSHROOM, TOMATO, DILL WEED, SORREL

Domaine Mersiol, Riesling, Alsace AOC, France, 2017

SCALLOP, CUCUMBER, ELDERFLOWER, HORSERADISH

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

HERDWICK LAMB FROM THE LAKE DISTRICT, POTATO, ENGLISH SPRING VEGETABLES

Comtesse de Malet Roquefort, Merlot-Cabernet Franc, Bordeaux, France, 2015

SEASONAL FISH, ROASTED ALMONDS & CAULIFLOWER, SCALLOP ROE

Chateau Puygueraud, Semillon-Sauvignon Blanc, Bordeaux, France, 2015

STRAWBERRY, DANDELION & BURDOCK, PANDAN CAKE

Prunotto Moscato d'Asti DOCG, Piedmont, Italy, 2017

CHOCOLATE M & M

SWEETS

HK\$988 *per person*

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.