



SAMPLE DISCOVERY MENU

A TASTE OF THE BRITISH SEAS

WARM GOUGÈRES & SMOKED HADDOCK MOUSSE

RAW IRISH MAJESTIC OYSTER

Domaine Mersiol, Riesling, Alsace AOC, France, 2017

SCALLOP TARTARE

GRILLED LANGOUSTINES

Villa Antinori Bianco IGT, Trebbiano-Malvasia, Tuscany, Italy, 2017

COCKLES, RAZOR CLAMS, CLAMS, WHELKS & SEA HERBS

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

ROASTED SEA BASS, CAULIFLOWER PUREE, CEPS & BROWN BUTTER

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

MRS KIRKHAM'S LANCASHIRE CHEESE

Chapel Down Vintage Brut Reserve, Kent, England

LEMON POSSET

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

SWEETS

HK\$888 *per person*

HK\$1,388 *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.