



SAMPLE DISCOVERY MENU

A TASTE OF THE BRITISH SEAS

WARM SMOKED HADDOCK MOUSSE GOUGERES

RAW IRISH MAJESTIC OYSTER

Domaine Mersiol, Riesling, Alsace AOC, France, 2017

SCALLOP TARTARE

Manga Sake, Junmai Sake, Kensai, Japan

GRILLED LANGOUSTINES

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

COCKLES, RAZOR CLAMS, CLAMS, WHELKS & SEA HERBS

ROASTED SEA BASS, CAULIFLOWER PUREE, CEPS & BROWN BUTTER

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

COLSTON BASSET STILTON

Royal Oporto, Tawny Port, Douro, Portugal

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.