



TASTING MENU

WARM GOUGÈRES

RAW FRENCH OSTRA OYSTER & OSCIETRA CAVIAR

Domaine Mersiol, Riesling, Alsace AOC, France, 2017

TERRINE OF FOIE GRAS,

PICKLED PEAR PUREE, PEAR SALAD & TOASTED BRIOCHE

Sauternes, Chateau de Bastard, Semillon-Sauvignon Blanc, France, 2009

ROASTED SCALLOP,

PEA PUREE, SPRING PEAS, BACON & BROWN BUTTER

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

ROASTED WILD TURBOT,

GRILLED ROMAINE LETTUCE, BRAISED MUSHROOM & BOIS BOUDRAN

Cantina Di Filippo, Colli Martani DOC Riserva, Sangiovese, Umbria, Italy, 2014

RACK OF LAMB,

JERSEY ROYAL POTATOES & WILD GARLIC

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

INNES GOAT CHEESE

STRAWBERRIES, BLACK PEPPER MERINGUE & BASIL SORBET

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

SWEETS

HK\$1.088 *per person*

HK\$398 per person for 4 wine pairings

HK\$548 per person for all 6 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.