

## Dinner Tasting Menu

**2 pieces of French La Perte Blanche Oysters (Upgrade HK\$98)**

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Crudo di Hokkaido Scallop & Sea-Urchin  
*Braised Daikon, Grapefruit, Radish & Citrus Dressing*

or

**U.S. Beef Carpaccio Roll (Upgrade HK\$128)**

*USDA Prime, Foie Gras Terrine, Kale, Saffron Aioli & Shaved Winter Black Truffle*

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Scottish Balik Salmon  
*Beets Tartare, Cream Fraiche, Asparagus, Herring Caviars & Lemon Pearls*

or

**Iberico de Bellota D.O.P. 42 Months (Upgrade HK\$128)**

*Wild Rocket, Truffle Honey, Black Fig & 15 Years aged Balsamic*

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Langoustine & Lump Crab Meat  
*Tagliolini Pasta, Spiced Chorizo, Confit Cherry Tomato, Crispy Garlic & Shellfish jus*

or

**Spanish Red Prawn (Upgrade HK\$148)**

*Risotto, Lobster Broth, Smoked Chili Paste & Shaved Bottarga di Muggine*

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Sous-Vided Au Sang Pigeon  
*Mustard Apple Chutney, Escargot & Romesco Sauce*  
**Pigeon Change to U.S. Prime Rib-Eye 6oz (Upgrade HK\$168)**

or

French Wild Turbot  
*Fava Beans, Shimeji Mushroom, Mashed Potato & Dashi*  
**Turbot Change to Blue Lobster (Upgrade HK\$198)**

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Mango Semifreddo  
*Coconut Jelly & Pineapple Coulis*

5 Courses Tasting Menu  
**HK\$698 per person**

**Sommelier Selection Wine Pairing HK\$148**

White Wine – *Sileni Sauvignon Blanc N.Z*

Red Wine – *Sileni Merlot N.Z*

Dessert Wine – *Sileni Late Harvest Semillon N.V.*

**All prices subject to 10% service charge**