

...Dinner Menu**“water”...**

- black olive & anchovy cream ◦
seared blue fin tuna cutlets ◦>niçoise garnish ◦
mesclun leaves & old sherry vinegar dressing ◦ ◦ ◦

- globe artichoke, parmesan reggiano &
black perigord truffle velouté...hazelnut fragments ◦ ◦ ◦

- braised wagyu beef cheek > whipped sweet garlic mash >
arugula leaves > cumin carrots & caramelized shallots ◦ ◦ ◦

- pralinee semi freddo...macadamia nut cake...
almond milk sorbet...citrus sabayon ◦ ◦ ◦

- coffee or tea & petits fours ◦ ◦ ◦

680.00 per person ◦ ◦ ◦

All prices in Hong Kong Dollars &
subject to 10% service charge

“Fire” ◦◦◦

- ◻ beetroot tartar > fine french bean & shallot salad > tasmanian salmon; cured “gravelax” style > chives & lemon enhanced fromage blanc ◦◦◦
- ◻ new zealand scampi bisque > chicken liver custard > white asparagus & pistachio & chive cream ◦◦◦
- ◻ oven roasted lamb rack; > raz el hanout rub > mellow aubergine & piquillos > pine nuts > pomegranate juice reduction ◦◦◦
- ◻ marinated strawberries > thin Italian meringue sheets > hibiscus “karkadé” jell-O > cheese cake ice cream ◦◦◦
- ◻ coffee or tea & petits fours ◦◦◦

780.00 per person ◦◦◦

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“Metal” ◦◦◦

- ◻ poached lobster > daikon shavings > sweet & sour dressing ◦◦◦

- ◻ codfish > on the skin > provencal ratatouille
Parmesan breaded garlic > bouillabaisse emulsion ◦◦◦

- ◻ roasted milk-fed veal loin > almond purée >
green asparagus > golden brown potatoes ◦◦◦

- ◻ lime chiboust & coconut cream pies ◦
pandan leave & jasmine rice cream ◦
thai mango & red bird eye chilli sorbet ◦◦◦

- ◻ coffee or tea & petits fours ◦◦◦

880.00 per person ◦◦◦

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“Wood” ◦◦◦

- ◻ poached duck foie gras “en torchon” > tamarillo & black pepper compote > toasted macadamia nuts ◦◦◦
- ◻ unilateral on the skin roasted seabass > chinese turnip & green beans > soy sauce > palm sugar & veal jus vinaigrette ◦◦◦
- ◻ beef tenderloin > red grape must mustard condiment > pointed cabbage > parisian mushroom & hazelnut purée > red grape verjus ◦◦◦
- ◻ fourme d’ambert(aoc)> italien morlacco(dop) & yarra valley goat cheese > pickled cauliflower >green apple shavings & fromage blanc ◦◦◦
- ◻ crisp hazelnut & caraibe chocolate bar > chocolate ice-cream > moccachino ◦◦◦
- ◻ coffee or tea & petits fours ◦◦◦

950.00 per person ◦◦◦

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◦◦◦ **vegetarian dinner** menu

“Earth”

- garden leave salad > shaved baby vegetables > navel orange segments > adelaide hills goat cheese feta & fresh oregano > crispy sour dough bread croûtons ◦◦◦
- carrots & artichokes with cumin & orange > chick pea cakes ◦ harrissa emulsion ◦ crystallized vegetables & leaves ◦◦◦
- risotto; bulgur, butternut squash > parmesan reggiano & hazelnut > arugula & extra virgin olive oil ◦◦◦
- marinated strawberries > thin Italian meringue sheets > hibiscus “karkadé” jell-O > cheese cake ice cream ◦◦◦
- coffee or tea & petits fours ◦◦◦

680.00 per person ◦◦◦

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