

MENU I**appetizers...****tasmanian salmon**

marinated gravelax style with new ratte potato salad ◦ heart of butter lettuce ◦
chives & lemon enhanced fromage blanc ◦ ◦ ◦

main courses...**free range challans chicken**

leg & breast; poached & roasted ◦ apricot & chestnut bread stuffing ◦
green asparagus & wild mushrooms in foie gras emulsion ◦ ◦ ◦

desserts...**strawberries**

marinated with hibiscus “karkadé” jell-O ◦
cheese cake ice cream & crisp italian meringue sheets ◦ ◦ ◦

coffee or tea & petits fours...

HK\$450 per person

MENU II**appetizers...****tiger prawns**

steamed, served cold ◦ paper thin shaved daikon, with ginger root
sprinkled with welsh vanilla sea salt ◦ micro leaves ◦ sweet & sour dressing ◦ ◦ ◦

main courses...**seabass**

roasted & rubbed with espelette chili ◦ sherry vinaigrette ◦
coco beans, piquillos peppers & belotta chorizo ◦ ◦ ◦

desserts...**coffee**

normandy; espresso ice cream & jell-O ◦
cookie crumble & calvados bavarois & foam ◦ ◦ ◦

coffee or tea & petits fours...

HK\$450 per person

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