

A M B E R

60 minutes

lunch set menu

STARTERS

foie gras

pressed with smoked freshwater eel
white onion mousseline with mac vin jell-O ◦◦◦

“petuna” ocean trout

served raw but marinated with seafood
lemon cream & emulsion of garden herbs ◦◦◦

autumn vegetables & mushrooms

served as a small salad over an artichoke panna cotta with
extra virgin hazelnut oil & tartine with iberico bellota ◦
(this starter can be adapted for vegetarians) ◦◦◦

challans duck

& corn in three preparations: a traditional pâté,
consommé with “ravioli” & corn salad with duck delicacies ◦◦◦

butternut squash

veloute ◦ parmesan cream & custard,
shaved black winter truffle ◦ white onion bread roll ◦◦◦

main COURSES

challans duck breast

pickeled beetroots, brussels sprouts, black trumpet mushroom & the
leggs confits as a parmentier ◦◦◦

milk-fed veal breast

prepared as a traditional “blanquette”
seasonal vegetables & ratte potato mousseline ◦◦◦

meager

pan-fried on sour dough bread shaving
with puy lentil, pork trotter & smoked bacon broth ◦◦◦

line caught cod

roasted on the skin,
belly served as a “brandade” ◦ cuttle fish & zucchini
skin “tagliatelle” ◦ hand pounded condiment ◦◦◦

violet baby artichokes

& black trumpet mushrooms over a black autumn truffle & parmesan
reggiano risotto, served; “mantecato”[V] ◦◦◦
[this main course can be adapted for vegetarian]

all price in hong kong dollars & subject to 10 % service charge

SIDE ORDERS

parmesan whipped organic polenta ◦ ◦ ◦
[with black winter truffles add 60]

charlotte potato mousseline ◦ ◦ ◦
[with black winter truffles add 60]

ratte potato confit, roasted golden brown ◦ ◦ ◦

baby spinach & frisée salad in
sweet mustard & honey dressing ◦ ◦ ◦

seasonal vegetables in extra virgin olive oil each 65

CHEESE & DESSERTS

french farmer cheeses

matured by bernard anthony ◦ ◦ ◦

tiramisu

“deconstructed” ◦ coffee mousse &
chocolate crumble, mascarpone ice-cream &
amaretto foam ◦ ◦ ◦

chocolate 64%

mousse ◦ lime & banana ice cream ◦
“cellophane” wrap ◦ ◦ ◦

korean strawberries

over a lemon jell-O ◦ bourbon vanilla panna cotta
& lemon verbena ice-cream ◦ ◦ ◦

pink lady apples

caramelized like a tatin & served as a carpaccio;
calvados jell-O, sour cream ice cream & granny
smith granite ◦ ◦ ◦

piedmont chestnut

crème brulée with poached william pear &
eau de vie poire william ice cream ◦ ◦ ◦

3 courses, illy coffee/ming cha tea ◦ ◦ ◦ 518

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