

Tasting Menu 品味套餐

Fresh Oysters and Seafood on Ice
精選生蠔及海鮮

Or 或

Baked French Snails with Herb Butter
香草牛油焗法國田螺

Or 或

Fresh Crabmeat with Japanese Tomato and Avocado Salad
鮮蟹肉配日本蕃茄及牛油果沙律

Taittinger Brut, Reserve N.V.

★ ★ ★ ★ ★

Bouillabaisse Seafood Soup
馬賽海鮮湯

Or 或

Cream of Wild Mushroom Soup with Morel
野菌忌廉湯配羊肚菌

★ ★ ★ ★ ★

Grilled Scampi with Crustaceans Sauce
燒深海螯蝦配濃蝦汁

Or 或

Seared U.S. Scallops with Caviar
香煎美國帶子伴魚子醬

Quinta de Soalheiro, Alvarinho Primeiras Vinhas Vinho Verde, Portugal, 2023

★ ★ ★ ★ ★

Kagoshima Wagyu Beef Sirloin (100g)
A4 級鹿兒島和牛西冷

Or 或

Charcoal Grilled Boston Lobster (500g)
炭烤波士頓龍蝦

Or 或

Charcoal Grilled Rack of Lamb with Black Truffle Sauce
炭烤羊架配黑松露汁

Janzen Estate, Cabernet Sauvignon Napa Valley, USA, 2007

★ ★ ★ ★ ★

Apple Crumble with Ice Cream
香焗蘋果餡餅配雪糕

Or 或

Molten Chocolate Cake with Peppermint Ice Cream
溶心朱古力餅配薄荷雪糕

Château de Myrat Sauternes, France, 2010

★ ★ ★ ★ ★

Coffee or Tea
咖啡或茶

\$1,200 / per person 每位

With wine pairing 配搭餐酒 \$1,850 / per person 每位