

The Kitchen

TASTING MENU

French Oysters and Seafood on Ice

精選法國生蠔及海鮮

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 Crustacean Sauce

燒深海螯蝦配濃蝦汁

Or 或

Seared Hokkaido Scallops with Caviar

香煎北海道帶子伴魚子醬

Palacio da Brejoeira, Alvarinho Vinho Verde, Portugal, 2021

Kagoshima Wagyu Beef Sirloin (100g)

A4 級鹿兒島和牛西冷 (100g)

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

Menu Price \$1200 per person 每位\$1200

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