

SET LUNCH

3 courses \$548

Justin Girardin, Bourgogne Chardonnay, Burgundy, France 2021 - \$110

Château Surain, Merlot, Bordeaux, France 2020 - \$120

Homebrew kombucha - \$50

Smoked salmon rilette with herbed avocado,
toasted almonds and cornichon

or

Poached taiyouran egg with truffled buckwheat,
jerusalem artichoke velouté, siu tong choi

Pan fried stone bass with charred broccolini,
corn and shio kombu emulsion

or

Seared pigeon with a salad of loquat, tardivo and rocket,
roasted water bamboo and madeira jus

or

Casoncelli with lemon thyme ricotta,
broad beans, wild garlic and morels

Fougerus
with pear chutney and olive oil crisp

or

Pineapple granita with coconut sorbet, lime jelly,
orange ginger gel and kaffir lime oil

or

Coffee / Tea

10% service charge will be added to your bill

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