

PLANT BASED MENU

\$1188

Green asparagus, edamame hummus, nori crisp

Japanese fruit tomato with imam bayildi, pickled eggplant,
sugar snap peas and coconut vadouvan cream

Carpaccio of beetroot with rhubarb and apple chutney,
toasted buckwheat and balsamic vinaigrette

Lightly grilled white asparagus with wild garlic,
morels and hazelnut butter

Sautéed potato and tofu gnocchi with shiitake,
pine nuts, white miso and truffle dressing

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

Cassis pâte de fruit,
bell pepper pâte de fruit, chocolate brownie

ARCANE MENU

\$1388

Salmon tartare, avocado and horseradish

Japanese fruit tomato with imam bayildi, pickled eggplant,
sugar snap peas and coconut vadouvan cream

Seared hokkaido scallop with cauliflower,
romanesco, caper and golden raisin agrodolce

Sautéed potato gnocchi with shiitake, parmesan,
pine nut, spinach and black truffle

Mayura wagyu 7+ rump cap with grilled white asparagus,
crushed sweet potato, cavolo nero and red wine sauce

Yuzu and lemon posset, white chocolate tuile,
blood orange and yoghurt ice cream

Bell pepper pâte de fruit,
vanilla canelé, hazelnut chocolate

WINE PARING \$588 THREE GLASSES/ \$888 SIX GLASSES

10% SERVICE CHARGE | TASTING MENU TO BE ENJOYED BY THE ENTIRE TABLE

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經典套餐

\$1388

三文魚韃靼, 牛油果及辣根

頂級日本蕃茄配土耳其烤茄子,
甜豆及印法香料椰香奶油

炙燒北海道帶子配椰菜花,
寶塔花菜, 水瓜柳及金葡萄乾甜酸醬

炒意式薯糰配香菇, 巴馬臣芝士,
松子仁, 菠菜及黑松露

頂級澳洲和牛臀蓋肉配烤白蘆筍,
蕃薯, 黑葉甘藍, 紅酒汁

日本柚子檸檬奶凍,
白朱古力薄脆, 血橙乳酪雪糕

自家製軟糖, 法式傳統小蛋糕,
榛子朱古力

餐酒配搭\$588三杯/ \$888六杯
另加10%服務費 | 同席賓客須同時享用套餐

純素套餐

\$1188

蘆筍, 枝豆慕斯, 米紙紫菜

頂級日本蕃茄配土耳其烤茄子,
甜豆及印法香料椰香奶油

薄切紅菜頭配大黃及蘋果,
烤蕎麥及油醋汁

炙燒白蘆筍配野韭菜,
羊肚菌及榛子醬

炒意式薯糰配香菇, 松子仁,
菠菜及黑松露味噌醬

菠蘿配椰汁雪糕, 青檸,
橙薑果凍及卡菲爾檸檬油

自家製軟糖,
布朗尼

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另加10%服務費 | 同席賓客須同時享用套餐