

ZEST

BY KONISHI

WELCOME TO ZEST BY KONISHI

A culinary experience seasoned with intuition and finesse by Chef Mitsuru Konishi.

DEGUSTATION

This menu requires participation of entire table

Akagai, Cauliflower, Zucchini

Perrier-Jouët Grand Brut, N.V.

Cuttlefish, Kadaif, Salmon Roe

Carotte Cigarette

Blue Crab, Eggplant, Basil, Shiso Flower

Sancerre, Le Pierrier, Domaine Thomas, Loire, France 2017

Slow Cooked Wagyu Beef Consommé

Kinmedai, Spinach, Enoki Mushrooms

Pinot Grigio, Collio, Pighin, Italy 2016

Challandais Duck, Kumquat, Sanshou Pepper

Moulin-A-Vent, Les Michelons, Yohan Lardy, Beaujolas, France 2015

Conference Pear, Pine Nuts, Coconut Sorbet

Riesling, Spätlese, Weingut Max Fred Kichter, Mosel, Germany 2017

Citrus Madeleine

1,480 *Per Person*
Wine Pairing + 650

Price is in Hong Kong Dollars and subject to 10% service charge