

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

Amuse Bouche

Delamotte, Brut N.V.

Blue Crab, Eggplant, Basil, Kristal Caviar

(Hokkaido Sea Urchin +180)

Harada Gengetsu Muroka Junmaiginjo, Yamaguchi, Japan

原田弦月 無濾過 純米吟釀

Ezo Abalone, French Barley Risotto, Seaweed

Amadai, Clams, Zucchini, Buillabaisse Sauce

Pinot Grigio, Sivi, Ceglo, Movia, Slovenia 2017

Challandaise Duck, Kabu Turnip

Shiraz, Red Label, Clarence Hill, McLaren Vale, Australia 2016

Or

Ping Yuen Chicken, Lotus Foie Gras Rice

(Requires participation of entire table and with additional charge)

Rose, Raspberry Saint Honoré

Tokaji, Late Harvest, Oremus by Vega Sicilia, Hungary 2015

Citrus Madeleine

1,480 *Per Person*

Wine Pairing + 650

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