

ZEST

BY KONISHI

WELCOME TO ZEST BY KONISHI

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

DEGUSTATION

Amuse Bouche

Henriot, Souverain, Brut NV

Ezo Abalone, Edamame, Tosazu Jelly, Kristal Caviar

Sake Kurumazaka Junmaishu, Wakayama, Japan

Yunnan Fresh Morel Mushroom, Langoustine, Celery Espuma, Herbs Foam

Albariño, Rías Baixas, O Fillo da Condesa, Spain 2019

Hida Beef Strip-loin, Shungiku, Egg Yolk Dashi

Chablis, 1er Cru Vaillons, Ropiteau Frères, France 2016

John Dory, Sugar Peas, Dugléré Sauce

Racan Pigeon, Stuffed Leg, Shishito, Banana Chutney

La Reserve de Louis, St. Émilion Grand Cru, Bordeaux, France 2012

Or

Ping Yuen Chicken, Lotus Foie Gras Rice

(Requires 50 Minutes and with additional charge)

*Gevrey-Chambertin, Les Evoscelles, Emilie Geantet,
Burgundy, France 2013 (+HKD 120)*

Pear William, Mochi, Amazake Ice Cream

Cuvee Auslese, Kracher, Burgenland, Austria 2018

Petit Four

1,880 *Per Person*

Wine Pairing + 880

An extra fee HK\$300 will be charged per cake which brought in from outside
Prices are in Hong Kong Dollars and subject to 10% service charge
The billing amount of receipt will be rounded up to the nearest dollar