

SET LUNCH

APPETIZER

Shizuoka Fruit Tomato, Burrata, Basil, Tomato Extraction

“Poireaux vinaigrette” Ajitama, Smoked Sardine

Hokkaido Scallop, Eggplant, Salmon Roe, Wasabi Dashi
(Hokkaido Sea Urchin +180, Oscietre Caviar +190)

Topinambur Velouté, King Mushroom, Iberico Ham

MAIN

Daily Wild Fish, Slow Cooked Onion, Fava bean,
Champagne Sauce

Australian Wagyu Beef HangingTender,
Kale Salad

Ezo Abalone, French Barley Risotto, Seaweed 480
(Australian Black Truffle +380)

Ping Yuen Chicken, Lotus Foie Gras Rice 1,180
*Please ask our staff for details.
50 Minutes Preparation Is Required
(Australian Black Truffle +380)*

DESSERT + 70

Pickled Mango, Konjac Plum, Champagne Granita

Earl Grey Crèmeux, Choux Puff, Miso Ice Cream

480

*One Appetizer
+ Main Course*

580

*Two Appetizers
+ Main Course*

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