

# 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 N.V*

### Hokkaido Botanebi, Crustacean Jelly, Oscietra Caviar

**(Hokkaido Sea Urchin +180)**

*Kurumazaka Junmaishu, Wakayama, Japan*

### Ezo Abalone, Lily Root, King Crab Dashi

### Homemade Tagliolini, Boston Lobster, Basil

*Sancerre, Clos du Paradis, Domaine Fouassier,*

*Loire, France 2018*

### Oita Wild Shima-aji, Ebi Shinjyo, Sugar Beans, Spring Onion Oil

*Chablis, 1er Cru Vaillons, Ropiteau Frères, Burgundy, France 2018*

### Racan Pigeon, Five Spices Viennoise, Figs Chutney

*La Reserve de Louis, St. Émilion Grand Cru, Bordeaux, France 2014*

*Or*

### Hida Beef Tenderloin Marinated in Soy Sauce, Aomori Garlic Confit

*La Reserve de Louis, St. Émilion Grand Cru, Bordeaux, France 2014*

**(Minimum for 2 guests +480)**

*Or*

### Ping Yuen Chicken, Lotus Foie Gras Rice

**(Requires 50 Minutes and with additional charge)**

**(Australian Black Truffle +380)**

*Gevrey-Chambertin, 1er Cru Les Moniales,*

*Domaine des Varoilles, Burgundy, France 2014 (+HKD 130)*

### Pickled Mango, Konjac Plum, Champagne Granita

*Riesling, Spatlese, Weingut Max Ferd, Richter, Brauneberger,*

*Juffer-Sonnenuhr, Mosel, Germany 2018*

*Or*

### Assorted French Cheese with Dried Fruit

*Vintage Port, Norte, Portugal, Martinez 2000*

### 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