

# ZEST

BY KONISHI

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## WELCOME TO ZEST BY KONISHI

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

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## DEGUSTATION

Kyoto Corn Espuma, Foie Gras Custard, Grilled Corn

Miyazaki Hyuganatsu, Hokkaido Kegani Crab,  
Crustacean Jelly, Carrot Mousse  
**(Hokkaido Sea Urchin +280, Oscietra Caviar +\$190)**  
*Lamiable, Souffle d' Etoiles, Grand Cru N.V.*

Katsuura Kinmedai, Julienne Vegetable, Clams, Basil  
*Pouilly Fume, Chateau Favray, Loire Valley, France 2020*

Mikawa Eel, Okahijiki, Sansho Pepper,  
Aged Brown Rice Vinegar  
*Kamoshibito Kuheji, Junmai Daiginjo*  
*"EAU DU DÉSIR" Nagoya, Japan*

Slow Cooked Lobster, Stuffed Zucchini Blossom,  
Ginger Bell Pepper Sauce  
*Meursault, Justine Girardin, Burgundy, France 2020*

Hida Beef Tenderloin, Green Asparagus,  
White Sesame & Shallot Beef Jus  
*Chateau Abelyce, Saint Emilion Grand Cru, Bordeaux, France 2015*

*Or*

Ping Yuen Chicken, Water Chestnuts Chicken Rice  
**(Australian Black Truffle +380)**  
**(Requires 50 Minutes and with additional charge)**  
*Gevrey-Chambertin, Vieilles Vignes, Maison Roche de Belle,*  
*Burgundy, France 2018 (+HKD 130)*

Cayenne Pineapple Cream Brûlée,  
Lime Flavoured Compote, Lemongrass Ice Cream  
*Prince de Saint-Aubin, Sauternes, France 2015*

Galette Bretonne & Citrus Marshmallow

**1,880** *Per Person*

**Wine Pairing**     **980 6 gls**  
                              **680 3 gls**

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