

SET LUNCH

580 *Two Appetizers + Main Course*

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COLD APPETIZER

Green Garden, Fennel Jelly, Tomato Extractiononn

“Poireaux vinaigrette” Ajitama, Smoked Sardine
(Osciètre Caviar +190)

Hokkaido Scallop, Eggplant, Salmon Roe, Wasabi Dashi

HOT APPETIZER

Topinambur Velouté, King Mushroom, Iberico Ham

Ezo Abalone, French Barley Risotto, Seaweed +280

MAIN

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

Australian Wagyu Beef HangingTender,
Kale Salad

Ping Yuen Chicken, Lotus Foie Gras Rice \$1,180

Please ask our staff for details.

50 Minutes Preparation Is Required

DESSERT + 70

Pickled Sichuan Mango, Mirabelle, Konjac Plum

Earl Grey Crèmeux, Choux Puff, Miso Ice Cream

Sollies Figs Tart, Pistachio, Lemongrass Ice Cream \$380

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