

# 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

### Amuse Bouche

*Henriot, Souverain, Brut N.V*

### Hokkaido Botanebi, Crustacean Jelly, Oscietra Caviar

**(Hokkaido Sea Urchin +180)**

*Koshino Hakucho Junmai Ginjo, Niigata, Japan*

### Crispy Hamo, Basil Pesto, Green Gazpacho Sauce

*Sancerre, Le Pierrier, Domaine Thomas, Loire, France 2019*

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

### Daily Wild Fish, Clams, Basil Bouillabaisse Sauce

*Chablis, 1er Cru Vaillons, Domaine William Fèvre,  
Burgundy, France 2018*

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

*Château Béard la Chapelle, Saint-Emilion Grand Cru,  
Bordeaux, France 2012*

**Or**

### Ping Yuen Chicken, Lotus Foie Gras Rice

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

*Gevrey-Chambertin, 1er Cru Les Moniales,  
Domaine des Varoilles, Burgundy, France 2014 (+HKD 130)*

### Pickled Mango, Konjac Plum, Champagne Granita

*Moscato d'Asti, Le Fronde, Fontanafredda, Piemonte, Italy 2020*

**Or**

### Assorted French Cheese with Dried Fruit

*Quinta da Eira Velha, Portugal, Martinez 1995*

### 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