

ZEST

BY KONISHI

WELCOME TO ZEST BY KONISHI

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

DEGUSTATION

Amuse Bouche

Devaux, Grande Réserve, Brut NV.

Hokkaido Botanebi, Crustacean Jelly, Oscietra Caviar

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, Vieilles Vignes,
Domaine Emilie Geantet, Burgundy, France 2014 (+HKD 130)*

Pickled Sichuan 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