

- SEASONAL SPECIALS -

Alba White Truffle, Homemade Tagliolini	\$880
Alba White Truffle Ice Cream	\$450
Shanghai Hairy Crab, Homemade Tagliolini	\$680

SET LUNCH

580 *One Appetizers + Main Course*

680 *Two Appetizer + Main Course*

COLD APPETIZER

Green Garden, Fennel Jelly, Tomato Extraction

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

Duck Leg Confit & Foie Gras Pressé, Figs Chutney

HOT APPETIZER

Mushroom Velouté, Duxelle Ravioli, Ginko, Crispy Pancetta

Ezo Abalone, French Barley Risotto, Seaweed +280
(Alba White Truffle +720)

MAIN

Daily Wild Fish, Slow Cooked Onion, Mini Leek,
Champagne Sauce

Kagoshima Lindo Pork, Parsley Viennoise,
Parsnip Purée

Ping Yuen Chicken, Lotus Foie Gras Rice \$1,180
(Alba White Truffle +720)
Please ask our staff for details.
50 Minutes Preparation Is Required

DESSERT + 90

Pickled Sichuan Mango, Konjac Plum, Champagne Granita

Chocolate Whisky Foam, Financier, Licorice 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