

ZEST

BY KONISHI

WELCOME TO ZEST BY KONISHI

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

DEGUSTATION

Amuse Bouche

Marinated Oita Mackerel, Tosazu Jelly Sheet
(Hokkaido Sea Urchin +280)
Devaux, Grande Réserve, Brut NV.

Lobster, Ebi Shinjo, Komatsuna
Lobster Consommé
Sancerre, Le Pierrier, Domaine Thomas, Loire, France 2019

Ezo Abalone, Green Asparagus, Spring Onion,
Abalone Liver Sauce
*Kamoshibito Kuheiji Junmai Daiginjo "Eau du Desir",
Nagoya, Japan*

Mie Toro Sawara, Nanohana, Seaweed Dashi
*Chablis, 1er Cru Vaillons, Domaine William Fèvre,
Burgundy, France 2018*

Wild Duck & Wild Pigeon Pie, Rouennaise Sauce
*Château Béard la Chapelle, Saint-Emilion Grand Cru,
Bordeaux, France 2012*

Or

Ping Yuen Chicken, Lotus Foie Gras Rice
(Alba White Truffle +720)
(Requires 50 Minutes and with additional charge)
*Gevrey-Chambertin, Vieilles Vignes, Domaine Gerard Segun
Burgundy, France 2018 (+HKD 130)*

Assorted French Cheese with Dried Fruit
Quinta da Eira Velha, Martinez, Portugal 1995

Or

Chocolate Whisky Foam, Financier,
Licorice Ice Cream
Moscato D'Asti, Le Fronde, Fontanafredda, Piemonte, Italy 2020

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