

# ZEST

BY KONISHI

---

## WELCOME TO ZEST BY KONISHI

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

---

## DEGUSTATION

### Amuse Bouche

*Waris et Filles, Blanc De Noirs, Brut N.V*

### Hokkaido Scallop, Eggplant, Salmon Roe, Wasabi Dashi

**(Hokkaido Sea Urchin +280 , Oscietra Caviar +190)**

*Sancerre Blanc, Le Mont, Maison Foucher 2018*

### Lobster, Ebi Shinjo, Komatsuna Lobster Consommé

### 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*

### Roasted Challandaise Duck, Honey Glazed, Mixed Spiced, Caramelized Burdock

*Chateau Grand Pey Lescours, Saint Emilion Grand Cru,  
Bordeaux, France 2011*

*Or*

### Ping Yuen Chicken, Lotus Foie Gras Rice

**(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

*Riesling, Spatlese, Weingut Max Ferd, Richter, Brauneberger,  
Juffer-Sonnenuhr, Mosel, Germany 2018*

*Or*

### Chestnut, Soy Panna Cotta, Miso & Rum Raisin Ice Cream

*Riesling, Spatlese, Weingut Max Ferd, Richter, Brauneberger,  
Juffer-Sonnenuhr, Mosel, Germany 2018*

### 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