

SET LUNCH

580 *One Appetizers + Main Course*

680 *Two Appetizers + Main Course*

APPETIZER

Wakayama Chiayu Escabeche, Toro Yuba, Baby Onion

Hokkaido Scallop, Eggplant, Salmon Roe, Wasabi Dashi
(Hokkaido Sea Urchin +\$280, Osciette Caviar +\$190)

Landes White Asparagus Salad, Egg Yolk Confit,
Sugar Bean, White Miso

Stuffed Zucchini Blossom with Lobster,
Lobster Foam & Water Cress Sprout

MAIN

Yamaguchi Amadai, Bamboo Shoot, Clams, Basil

Australian Wagyu Beef Cheek Cooked in Red Wine,
Macédoine Vegetable and Pear

Aveyron Lamb Rack, Zucchini Tart, Olive, Chorizo

Ping Yuen Chicken, Water Chestnuts Chicken Rice **\$1,180**

Please ask our staff for details.

50 Minutes Preparation Is Required

DESSERT + 90

Balsamic Mixberry, Cocoa Raspberry Sable,
Yamamomo Granite

Cayenne Pineapple Cream Brûlée,
Lime Flavoured Compote, Lemongrass Ice Cream

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