

ZEST

BY KONISHI

WELCOME TO ZEST BY KONISHI

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

DEGUSTATION

Amuse Bouche

Landes White Asparagus Chartreuse, New Onion Mousse, Kegani Crab

(Hokkaido Sea Urchin +280, Osciette Caviar +\$190)

Taittinger, Réserve, Brut N.V.

Iwate Oyster Gratin with Champagne Sabayon, Kanazawa Kinjiso

(Osciette Caviar +\$190)

Kamoshibito Kuheji, Junmai Daiginjo

"EAU DU DÉSIR" Nagoya, Japan

Yamaguchi Amadai, Bamboo Shoot, Clams, Basil

Sancerre Blanc, Le Mont, Maison Foucher, Loire Valley, France 2018

Slow Cooked Lobster, Provence Green Asparagus, Ginger Bell Pepper Sauce

Meursault, Les Tillets, Raymond Dupont-Fahn,

Burgundy, France 2019

Stuffed Bress Pigeon with Pistachio, Beetroot and Bigarade Sauce

Chateau Grand Pey Lescours, Saint Emilion Grand Cru,

Bordeaux, France 2011

Or

Ping Yuen Chicken, Water Chestnuts Chicken Rice
(Requires 50 Minutes and with additional charge)

Gevrey-Chambertin, 1er Cru Craipillot,

Domaine Gerard Segun, Burgundy, France 2018 (+HKD 130)

Cayenne Pineapple Cream Brûlée,

Lime Flavoured Compote, Lemongrass Ice Cream

Riesling, Spatlese, Weingut Max Ferd, Richter, Brauneberger,

Juffer-Sonnenuhr, Mosel, Germany 2018

Petit Four

1,880 *Per Person*

Wine Pairing 980 6 gls

680 3 gls

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