

# ZEST

BY KONISHI

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## WELCOME TO ZEST BY KONISHI

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

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## DEGUSTATION

Salmon Gravlox Tartelette, Lemon Mousse, Quinoa

Landes White Asparagus Chartreuse, New Onion Mousse, Kegani Crab

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

*Taittinger, Réserve, Brut N.V.*

Yamaguchi Amadai, Bamboo Shoot, Clams, Basil

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

Mikawa Eel, Okahijiki, Sansho Pepper,

Aged Brown Rice Vinegar

*Kamoshibito Kuheiji, Junmai Daiginjo*

*"EAU DU DÉSIR" Nagoya, Japan*

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

*Meursault, Justine Girardin, Burgundy, France 2020*

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, Vieilles Vignes, Maison Roche de Belle,*

*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*

Sakura Madeleine

**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