

ZEST

BY KONISHI

WELCOME TO ZEST BY KONISHI

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

DEGUSTATION

Akagai, Cauliflower Pureé, French Bean, Asian Salsa

Landes White Asparagus Chartreuse, New Onion Mousse, Kegani Crab

*(Hokkaido Sea Urchin +280, Osciette Caviar +\$190)
Taittinger, Réserve, Brut N.V.*

Yamaguchi Amadai, Julienne Vegetable, 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, Stuffed Zucchini Blossom, 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

Galette Bretonne & Citrus Marshmallow

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