

Enjoy the art of Modern European Cuisine with a window to Hong Kong's most iconic view, where seasonality of produce is matched with an amiable wine selection.

STARTERS

PORK	Pressed pork, sauternes jelly, carrot, pork popcorn, mustard dressing	\$190
RED MULLET	Soused red mullet, pickled vegetables, cucumber	\$200
TUNA	Tuna tartare, black olives, egg yolk, tomato	\$220
SQUID	Sous-vide squid 'risotto', cauliflower, scallop, caviar	\$280
V BEETROOT	Beetroot carpaccio, asparagus, radish, broad beans, jelly, beetroot purée	\$140
PEA	Garden pea soup, mint, pancetta	\$110
BEEF	Roasted beef marrow, beans, sourdough, truffle	\$240

MAINS

HAKE	Atlantic hake, cabbage terrine, mussel, potatoes, caviar	\$380
DUCK	Bresse duck breast, gem, broad beans, beetroot, duck cannelloni	\$390
BEEF	Fillet of A5 Saga Wagyu, beef cheek, oxtail, girolles, spinach, potato terrine	\$620
PORK	Roasted iberico pork, pineapple, fondant potato, chard leeks	\$420
CHICKEN	Bresse chicken breast, truffle polenta, creamed mushrooms, white asparagus	\$480
HALIBUT	Halibut fillet, artichokes, peas, cauliflower, golden raisins, spring onions	\$390
V ONION	Glazed onion tart, sweet onion croquette, onion ketchup, onion ash	\$240
V RISOTTO	Carnaroli, peas, beans, artichoke, spinach, truffle, parmesan	\$280

DESSERTS

STRAWBERRY	Strawberry semi fredo, milk jelly, strawberry powder, pistachios	\$90
LEMON	Tart au citron, Hendricks sorbet, cucumber jelly	\$100
CHOCOLATE	Chocolate delice, white chocolate soil, coffee mousse, rum crème fraiche	\$90
APPLE	Pressed apple, vanilla ice-cream, crumble	\$90
TEA & CAKE	Earl Grey tea panna cotta, sponge cake, raspberry jam	\$100
CHEESE	Selection of European cheese's, quince jelly, oatcakes, apricot bread	\$280

TASTING MENU

AMUSE BOUCHE

PORK

Pressed pork, sauternes jelly, carrot, pork popcorn, mustard dressing
Château Crabitey Blanc 2015, Bordeaux, France

BEETROOT

Beetroot carpaccio, asparagus, radish, broad beans, jelly, beetroot purée
Remoissenet P&F Renommée Bourgogne Rouge 2012, Burgundy, France

SQUID

Sous-vide squid 'risotto', cauliflower, scallop, caviar
Josmeyer Mise du Printemps Pinot Blanc 2015, Alsace, France

DUCK

Bresse duck breast, gem, broad beans, beetroot, duck cannelloni
Ruffino Chianti Classico Riserva Ducale Oro Sangiovese 2011, Tuscany, Italy

PRE DESSERT

Gin and tonic

STRAWBERRY

Strawberry semi fredo, milk jelly, strawberry powder, pistachios

6-COURSE TASTING MENU

\$980 per person

CHEESE

Selection of European Cheese, quince jelly, oatcakes, apricot bread, grapes

+\$150 per person

WINE PAIRING

Sommelier's suggestion for 4-glass wine pairing

+\$300 per person

To optimize the dining experience, this menu is to be prepared for the entire table and please allow at least one and a half hour for your meal.
Please advise us if you have any food allergies.

10% service charge applies