

LUNCH MENU

煙燻鵝蛋配魚子醬
Smoked Quail Egg and Caviar
Pol Roger, Pure Extra Brut, Épernay

**

意式麵包棒配希臘紅魚子醬
Grissini and Taramasalata

**

牛扒薯條
Steak Frites

**

牙買加烤雞配青檸乳酪忌廉
Jamaican Chicken and Lime Crema
2016 Coldstream Hills, Chardonnay, Yarra Valley, Australia

**

牛肉醬及自家製醃菜
Beef Marmalade and House Pickles

**

舞茸及雞蛋
Maitake and Egg
2018 Mastroberardino, Radici Taurasi, Campania, Italy

**

帝王蟹及香蒜焦化牛油
King Crab and Garlic Brown Butter
2020 Jobard Morey, Les Tillets Meursault, Burgundy, France

**

澳洲黑毛和牛西冷
Blackmores' Striploin
2014 Moss Wood Cabernet Sauvignon, Margaret River, Australia

**

雜莓撻
Berry Tart
2007 Carmes de Rieussec, Sauternes, Bordeaux, France

**

棉花糖
Marshmallows

每位 \$888 per person
可享美酒配搭 Wine Pairing \$600

DINNER MENU

蛋撻
Egg Tart

**

意式麵包棒及三文魚籽
Grissini and Ikura

**

海膽迷你漢堡
Uni Slider

Pierre Peters Réserve Oubliée Grand Cru Blanc de Blancs Brut

**

牛扒薯條
Steak Frites

**

蟹肉及豬肉煎餃
Crab and Pork Grill Stickers

**

牙買加烤雞配青檸乳酪忌廉
Jamaican Chicken and Lime Crema

2019 Domaine Schlumberger, Saering Grand Cru Riesling, Alsace, France

**

味噌茄子
Eggplant and Miso

**

牛肉醬及自家製醃菜
Beef Marmalade and House Pickles

2018 Mastroberardino, Radici Taurasi, Campania, Italy

**

韭蔥、榛子及焦化牛油
Leek, Hazelnut and Brown Butter

**

W.A. 藍魔蝦、昆布及飛魚籽白奶油醬
W.A. Marron, Kombu and Tobiko Beurre Blanc

*2018 Domaine Huet, Demi Sec Le Mont Vouvary, Loire, France
Kamoshibito Kuheiji Sauvage Junmai Daiginjo*

**

澳洲黑毛和牛西冷
Blackmores' Striploin

*2013 Rockford Basket Press Shiraz, Barossa Valley, Australia
Supplement MOP 1,200 - 2005 Jim Barry The Armagh Shiraz, Clare Valley, Australia*

**

煙燻芝士蛋糕及士多啤梨
Smoked Cheesecake and Strawberries
2007 Carmes de Rieussec, Sauternes, Bordeaux, France

**

餐後小點
Petits Fours

每位\$ 1,688 per person
可享美酒配搭 Wine Pairing \$ 800

DINNER MENU

蛋撻

Egg Tart

**

意式麵包棒配三文魚籽

Grissini and Ikura

**

海膽迷你漢堡

Uni Slider

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牙買加烤雞配青檸乳酪忌廉

Jamaican Chicken and Lime Crema

2019 Domaine Schlumberger, Saering Grand Cru Riesling, Alsace, France

**

味噌茄子

Eggplant and Miso

**

牛肉醬及自家製醃菜

Beef Marmalade and House Pickles

2018 Mastroberardino, Radici Taurasi, Campania, Italy

**

韭蔥、榛子配焦化牛油

Leek, Hazelnut and Brown Butter

**

波士頓龍蝦、昆布配飛魚籽白奶油醬

Boston Lobster, Kombu and Tobiko Beurre Blanc

2018 Domaine Huet, Demi Sec Le Mont Vouvray, Loire, France

Kamoshibito Kuheiji Sauvage Junmai Daiginjo

**

澳洲黑毛和牛西冷

Blackmores' Striploin

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Australia

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