

FEEL FREE TO
SHARE THESE DISHES

OR ENJOY THEM
ALL FOR YOURSELF

SOMMallset MENU

*4 Courses At \$ 918 : Including One Bite, One Starter, One Main & One Post

*3 Courses At \$ 758 : Including One Starter, One Main & One Post

Both Menu including 2 Glasses of Sommelier Selected White or Red Wine
Add \$250 - Upgrade to 75 mins Free Flow of Sparkling Wine, White & Red Wine

BITES

Brioche with Foie Gras 'Kombu Jime' & Lemon

Aka Uni "French Toast" (20g Uni)Supplement \$128

STARTERS

Home Cured & Smoked Tasmanian Trout on Buckwheat Blini
with Sour Cream, Pickled Cucumber & Trout Roe

Bellota Ham Paleta, Salad of Roasted Jerusalem Artichoke, Toasted
Hazelnut, Preserved Black Winter Truffle Coulis & Mustard Leaves

Gamberi Rossi with Linguini, Raw Shredded White Asparagus
& Yellow Wine BisqueSupplement \$98

MAINS

Toothfish with Nora & Parsley Breadcrumbs
& Bell Pepper & Onion Piperade

Yellow Chicken with Green Asparagus, Grenaille Ratte Potato,
Tarragon Sabayon, Pickled Onion & Chicken Jus

Garlic, Thyme & Rosemary Oven Roasted Lamb Rack
with Extra Virgin Olive Oil, Seasonal Green Vegetables & Panisse
..... Supplement \$198

SIDES (ADD ON)

Potato & Preserved Black Winter Truffle Gratin Dauphinois\$288

Brown Butter Roasted Cauliflower with Caramelized Cream & Hazelnut\$138

POSTS

Sicilian Pistachio Cream Cheesecake with Raspberry Sorbet

Bourbon Vanilla & Caramel Cream Millefeuille
with Salted Caramel Ice Cream

Abinao Chocolate Soufflé with Cacao SorbetSupplement \$30

* Dishes can be adapted for vegans
All prices in Hong Kong Dollars and subject to 10% service charge.
All menus are subject to price and seasonal change.



Vegetarian



Gluten Free