

SOMMdegustation

1st Course

Red Wine Marinated Foie Gras Terrine with Tasmanian Cherries

2nd Course

**Seared Scallop with Organic Choi Sum, Ginger, Shiro Soy
& Kabosu Beurre Blanc**

Or

**Boston Lobster with White Asparagus, Morels, Shallot
& Watercress Sautéed Snap Peas in a Dry Sherry Beurre Blanc
Supplement \$188**

Main Course

**Yellow Chicken with Black Winter Truffle under the Skin,
Roasted Cauliflower, Hazelnuts and Albufeira Sauce
Add Table Shaved 4 grams Black Winter Truffle at SHKD48 per gram
Min 4 Grams recommended**

Or

**Gold Snake River Beef
with Maple Syrup Roasted Root Vegetables, Sweet Potato Dauphine,
Shiraz & Banana Shallot Reduction
Supplement \$208**

Dessert

**Chestnut with Poached Williams Pear,
Meringue & Black Currant Sorbet**

Or

Bahibe Milk Chocolate with Gianduja & Mikan Sorbet

4 - Course Menu at \$918 per person

Classic Wine Pairing 3XGlass (125ml per wine)
Add \$600 per person

Sake Pairing 4XGlass (90ml per wine)
Add \$600 per person

SOMMdegustation

1st Course

Aka Uni "French Toast"

2nd Course

Red Wine Marinated Foie Gras Terrine with Tasmanian Cherries

3rd Course

Shikanoshima Clams, Potato, Kabu & Wakame Velouté
with Banno Negi Infused Extra Virgin Olive Oil

4th Course

Seared Scallop with Organic Choi Sum, Ginger, Shiro Soy
& Kabosu Beurre Blanc

Or

Boston Lobster with White Asparagus, Morels, Shallot
& Watercress Sautéed Snap Peas in a Dry Sherry Beurre Blanc
Supplement \$188

Main Course

Yellow Chicken with Black Winter Truffle under the Skin,
Roasted Cauliflower, Hazelnuts and Albufeira Sauce
Add Table Shaved 4 grams Black Winter Truffle at \$HKD48 per gram
Min 4 Grams recommended

Or

Gold Snake River Beef
with Maple Syrup Roasted Root Vegetables, Sweet Potato Dauphine,
Shiraz & Banana Shallot Reduction
Supplement \$208

Dessert

Chestnut with Poached Williams Pear,
Meringue & Black Currant Sorbet

Or

Bahibe Milk Chocolate with Gianduja & Mikan Sorbet

6 - Course Menu at \$1,228 per person

Classic Wine Pairing 5XGlass (100ml per wine)
Add \$850 per person

Sake Pairing 6XGlass (90ml per wine)
Add \$850 per person

Sommelier Battle Wine Pairing Add \$1,000 per person

Kindly inform that the last order time for this menu is at 10pm.