

World Ocean Day Celebrating Sustainable Seafood 2025

STARTER

French Blue Lobster Butter Poached, "Cheddar" Cauliflower, Panna Cotta, Truffle Caviar, Lobster Jus, Manni "Per Me" Olive Oil

MIDDLE

Hand Dived Scallops Toasted Hazelnut Butter, Celeriac "Salt Baked", Golden Raisin Dressing

MAIN

Line Caught Seabass Tiger Prawn, Fermented Scallop Garum, Bouillabaisse Jus, Squid Risotto

DESSERT

Noix De Coco Iced Parfait, Cardamom Espuma, Local Lychee, Natural Yoghurt Sorbet

\$988 PER PERSON FOOD ONLY

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.