

This "Amber Discovery" menu includes:
A glass of Champagne
NV Bruno & Christiane Olivier, Blanc de Noirs

Amber Wine Flight
Two glasses to be chosen from the sommelier's selection below:
add 298

White

2016 Olivier Leflaive, Montagny 1er cru 'Bonneveaux'
Burgundy, France

2016 Chateau Musar Jeune White
Bekaa Valley, Lebanon

Rosé

2017 Domaine des Lambrays, La Rosé du Clos
Burgundy, France

Red

2017 Mas de Daumas Gassac rouge
Languedoc, France

2018 Erath 'Replendent' Pinot Noir
Oregon, The United States

Saké

Daimon 55 Junmai Ginjo Yamada Nishiki – Osaka-fu, Japan
大門 55 山田錦 純米吟醸 - 大阪府

Sweet

2016 Château Ségur du Cros – Loupiac,
Bordeaux, France

AMBER DISCOVERY

Foie Gras ° Four Spices ° Yellow Beetroot ° Sea Buckthorn °
Marigold ° Anise Hyssop ° Jumbo Raisin °
OR
Aka Uni ° Cauliflower ° Lobster ° Daurenki Tsar Imperial Caviar °
add 298

Hokkaido Scallop ° Sansho ° Yuzu ° Moro Kyuri ° Kinome °
Shiso Flower °

Girolle ° Ramson ° Black Winter Truffle ° Egg Yolk °
Extra Virgin Hazelnut Oil °
With Extra Shaved Western Australian Black Winter Truffle
add 128

Tooth Fish ° Bone Marrow ° Red Onion ° King George Mushroom °
Hibiscus ° Pinot Noir °
OR
Spring Lamb Loin ° Gunpowder ° Peppermint °
Lardo di Colonnata ° Kabu °
OR
Grass-Fed Beef Tenderloin ° Green Asparagus °
Black Garlic ° Black Vinegar ° Morel ° Guanciale °
add 398

Pine Nut ° Amalfi Lemon ° Rosemary ° Raw Cane Sugar °
Cacao Nib ° Fleur de Sel °

HKD1,498

menu by:
richard ekkebus, culinary director

All prices in Hong Kong dollars & subject to 10% service charge