

2-Glass Selection  
HKD360  
Choice of white wine or red wine

White Wine  
2017 Benjamin Leroux, Saint Romain 'Sous le Chateau'  
Burgundy, France

OR

Red Wine  
2018 Stéphanie Colinot, Irancy 'Les Cailles'  
Burgundy, France

Dessert wine  
2015 Château du Cèdre, Cahors 'Le Cèdre'  
Southwest, France

Special Offer By Bottle

Champagne  
NV R&L Legras Grand Cru Blanc De Blancs  
HKD988

White Wine  
2019 Nigl, Grüner Veltliner 'Alte Reben'  
Kremstal, Austria  
HKD888

Red Wine  
2018 Château Comtes des Cordes - St-Emilion Grand Cru  
Bordeaux, France  
HKD1,100

## AMBER DISCOVERY EXPERIENCE

Hokkaido Scallop ° Granny Smith ° Moro Kyuri ° Wasabi °  
Shiso ° Lime ° Cucumber Blossom °  
OR  
Aka Uni ° Cauliflower ° Lobster ° Daurenki Tsar Imperial Caviar °

Scampi ° Veal Cheek ° Dry Sherry °  
Maitake ° Bulgur ° Bone Marrow °  
OR  
Spiny Lobster ° Zero Celsius Winter Root Vegetable ° Kissabel Apple °  
Bourbon Vanilla ° White Vermouth ° Chervil °  
Extra Virgin Grapeseed Oil °  
add 188

Kintoa Pork ° Heirloom Carrot ° Parsnip °  
Piccalilli Pickle ° Cornichon °  
OR  
Wild Tai ° Dekopon ° Sansho ° Saffron °  
Bell Pepper ° Red Onion ° Fruit Tomato ° Basil °  
OR

Red Deer Loin & Neck ° Crapaudine Beetroot ° Cherry °  
Umeboshi ° Pepper Berry ° Yellow Onion ° Amaranth ° \*\*\*  
add 298

William Pear ° Bourbon Vanilla ° Michter's Bourbon °  
Amatika Vegan Chocolate ° Pear Wood Smoke ° Maple Syrup °  
OR  
Amao Strawberry ° Pine ° Hibiscus °  
Enriched Soy ° Strawberry Dust °

HKD1,398 per person  
Including one glass of welcome champagne  
NV Bruno et Christiane Olivier

Two hours of table return time is applicable,  
from the start of the reservation time  
This menu cannot be used in conjunction with other promotional  
menu, offer or discount

\*\*\* Please be aware that wild game dish may contain shot pellets  
and small bones  
All prices in Hong Kong dollars & subject to 10% service charge

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## VEGETARIAN AMBER DISCOVERY EXPERIENCE

Granny Smith ° Moro Kyuri ° Wasabi °  
Shiso ° Lime ° Cucumber Blossom °  
OR  
Corn ° Salicornia ° Seawater ° Sudachi °

Bulgur ° Black Trumpet ° Dry Sherry ° Shallot ° White Alba Truffle °  
OR  
Heirloom Carrot ° Parsnip ° Piccalilli Pickle ° Cornichon °

Crapaudine Beetroot ° Cherry ° Umeboshi °  
Pepper Berry ° Yellow Onion ° Cabernet Sauvignon ° Amaranth °

William Pear ° Bourbon Vanilla ° Michter's Bourbon °  
Amatika Vegan Chocolate ° Pear Wood Smoke ° Maple Syrup °  
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