



This "United We Dine" 5-course menu includes:
Unlimited Still & Sparkling Nordaq Fresh Water,
Sommelier's selection of 3 glasses of Champagne, White or Red
Wine

Champagne

2012 Moët & Chandon 'Grand Vintage'
- Champagne, France

White

2017 Casa Marin Sauvignon Blanc 'Cipreses'
- San Antonio Valley, Chile

OR

2017 Cecilia Beretta Soave Terre di Brognoligo
- Veneto, Italy

OR

2015 Reinhold Haart 'Wintricher Ohligsberger'
Riesling (dry) GG – Mosel, Germany
add 150

Red

2017 Villa Degli Olmi, Baglio le Mole Nero d'Avola
- Sicilia, Italy

OR

2017 Caro Amancaya, Malbec/ Cabernet Sauvignon
- Mendoza, Argentina

OR

2011 Château des Eyrins
- Margaux, Bordeaux, France
add 150

Sweet

2016 Château Ségur du Cros
- Loupiac, Bordeaux, France
add 100

2017 Domaine des Soulanes, Maury 'Vins Doux Naturel'
- Roussillon, France
add 100

Tea Pairing Available Upon Request

UNITED WE DINE AMBER EXPERIENCE

Fluke ° Buddha hand ° Shiro Soy ° Kyuri ° Honeydew ° Chervil ° Myoga °

OR

Aka Uni ° Cauliflower ° Lobster ° Daurenki Tsar Imperial Caviar °
add 298

Spelt ° Black Trumpet Mushroom ° Celeriac ° Hijiki °
Preserved Black Winter Truffle °

Kamchatka Crab ° Shiro Miso ° Hass Avocado ° Mikan °
Coriander ° Chili Thread °

Farmer's Pork ° Fragrant Spices ° White Asparagus °
Buckwheat ° Mandarin °

OR

Tooth Fish ° Bone Marrow ° Red Onion ° King George Mushroom °
Hibiscus ° Pinot Noir °

OR

Wagyu Beef A5 Sirloin ° Green Asparagus XXL °
Black Garlic ° Black Vinegar ° Morel ° Guanciale °
add 698

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

Illy Coffee or Tea

HKD1,498

menu by:
richard ekkebus, culinary director

*This exclusive menu cannot be enjoyed with any other promotion
All prices in Hong Kong dollars & subject to 10% service charge*