SOMM EARLY DINNER

(Daily from 5pm - 7pm)

- 3 Courses at \$598: Including One Starter, One Main & One Post
- *1 Glass of Sommelier Selected White or Red Wine: \$100
- *2 Glasses of Sommelier Selected White or Red Wine: \$150

STARTERS

Classic Seasoned MSC Certified Yellow Fin Tuna Tartare, With Green Leaves, Purple Artichoke, Green Olives & Sourdough Bread Shavings

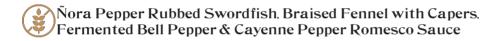


Pan-Fried Duck Foie Gras with Quince, Sorrento Lemon, Chicken Jus with Vin JauneSupplement \$98

Smoked Katsuo Tataki with Sansho, Salt Baked Heirloom Beetroot Ginger & Blood Orange Ponzu

Pan-Fried Duck Foie Gras with Quince, Sorrento Lemon, Chicken Jus with Vin JauneSupplement \$98

MAINS



Yellow Chicken, Chicken Jus & Black Trumpet Mushroom Caramelized Salsify, Fondant Potatoes, Brown Butter Umami Sabayon



Grilled Iberian Pork Rubbed with Espelette,

Tomato Stewed Paimpol Beans, Niçoise Olives, Guanciale & Fresh Lovage

Supplement \$208

POSTS

Cheese Selection 3 or 5......Supplement \$110/\$180

Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)



Milk Chocolate Namelaka & Black Lemon Chantilly Millefeuille with Sobacha Ice Cream

All menus are subject to price and seasonal change.





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^{*} Dishes can be adapted for vegans
All prices in Hong Kong Dollars and subject to 10% service charge.