

ami

seasonal tasting dinner 時令晚餐

hamachi

油甘魚

cucumber & radish

(supplement \$148 for 5g of Oscietra caviar 另加\$148配魚子醬5克)

mushroom soup

香濃蘑菇湯配香菇酥

shiitake & black pepper roll

summer truffle

夏季黑松露配薯仔暖沙律

grenaille potato

scallop

帶子配海苔牛油汁

seaweed, beurre blanc

yellow chicken

黃油雞配羊肚菌

morel, yellow wine

or

Japanese A4 wagyu beef tenderloin

日本 A4 和牛牛柳

green peppercorn sauce

(supplement \$198 另加\$198)

Guanaja chocolate tart

黑莓朱古力撻

blackberry, tarragon

6 courses 道菜 | \$1,188

4-glass wine pairing 葡萄酒配對 \$780

chef's dégustation menu 總廚品味晚餐

hamachi & caviar

油甘魚配魚子醬

cucumber & radish

mushroom soup

香濃蘑菇湯配香菇酥

shiitake & black pepper roll

white sweet onion

法國甜洋蔥配黑松露

black truffle

summer truffle

夏季黑松露配薯仔暖沙律

grenaille potato

scallop

帶子配海苔牛油汁

seaweed, beurre blanc

yellow chicken

黃油雞配羊肚菌

morel, yellow wine

or

Japanese A4 wagyu beef tenderloin

日本 A4 和牛牛柳

green peppercorn sauce

white peach

白桃

earl grey tea

or

cheese cake

芝士蛋糕

pickled cherry

Guanaja chocolate tart

黑莓朱古力撻

blackberry, tarragon

8 courses 道菜 | \$1,588

6-glass wine pairing 葡萄酒配對 \$1,180

A 10 per cent service charge will be added to your bill.
Please inform us of any food allergies or dietary restrictions in advance.