

à la carte
零點菜單

appetiser 前菜

- hand-cut wagyu beef tartare, sourdough bread
手切生和牛他他 \$190
- Japanese fruit tomato, black olive, mustard, basil
日本番茄 \$260
- Japanese sea bream, candy beetroot, Timut pepper
日本鯛魚配紅菜頭 \$260
- Morisseau mussel, melon, horseradish
法國青口配蜜瓜 \$260
(supplement \$128 for 5g of caviar 另加\$128 配魚子醬 5 克)
- rock fish soup, rouille sauce
石頭魚湯配法式蒜泥蛋黃醬 \$240
- mushroom soup, shiitake & black pepper roll
香濃蘑菇湯配香菇酥 \$240
- duck foie gras terrine, Pineau des Charentes jelly
鴨肝醬配法國干邑甜酒啫喱 \$288
- Australian winter black truffle, Noirmoutier baby potato
黑松露配法國小薯仔 \$368

main course 主菜

- homemade pasta, mushroom sauce, morel
羊肚菌蘑菇汁手工意粉 \$228
(supplement \$88 for 3g of Australian black truffle 另加\$88 配澳洲黑松露 3 克)
- Murray cod, cauliflower, hazelnut
墨瑞鱈魚配椰菜花 \$380
- seafood “vol au vent”, flaky puff, crustacean sauce
海鮮酥皮盒 \$368
- yellow chicken, parsnip, yellow wine sauce
黃油雞配防風草及黃酒汁 \$328
- Australian wagyu beef tenderloin, mint béarnaise sauce
澳洲和牛牛柳配法式薄荷汁 \$498
- Japanese A4 wagyu beef tenderloin,
mint béarnaise sauce
日本 A4 和牛牛柳 \$698
- Barbarie duck cooked on the bone
(Preparation time 45 minutes, serves four for sharing)
法國芭芭拉鴨 \$880
(準備時間 45 分鐘, 可供 4 人分享)

cheese & dessert 芝士及甜品

- jasmine soufflé, lychee sorbet
茉莉花梳乎厘配荔枝雪葩 \$128
- rum baba, mango, Chantilly cream
芒果麻酒巴巴蛋糕 \$128
- apricot tart, verbena sorbet
杏桃撻配馬鞭草雪葩 \$128
- baked Alaska (serves two for sharing)
火焰雪山 (可供 2 人分享) \$240
- artisanal cheese platter, sourdough bread
芝士拼盤 \$248



signature



vegetarian