

SIGNATURE MENU

3 Courses Menu \$798 PP - 4 Courses Menu \$998 PP - 5 Courses Menu \$1198 PP

STARTERS

- Black Prawns / Tonka Bean / Lemon Peel
黑虎蝦 / 零陵香豆 / 檸檬醬
- Gamberoni / Perseus No.2 Caviar / Fennel +\$288
紅蝦 / Perseus No.2 魚子醬 / 茴香
- Cooked Octopus / Uni Foam / Tomato / Lime
慢煮八爪魚 / 海膽泡沫 / 蕃茄 / 青檸
- Tuna / Avocado / Shallot Dressing
吞拿魚 / 牛油果醬 / 乾蔥醬汁
- Alaskan King Crab / Celeriac / Pickled Ginger
阿拉斯加蟹肉 / 西芹頭 / 酸薑

HOT STARTERS

- Cèpes Soup / Bacon Foam / Pork Belly
牛肝菌湯 / 煙肉泡沫 / 豬腩
- Abalone like Rossini +\$38
鮑魚 / 鴨肝 / 黑松露菌汁
- Hokkaido Uni / Fregola / Lemon Butter +\$288
北海道海膽 / 珍珠意粉 / 檸檬牛油

YAKIFRENCHY (Choose 2 / person)

- Cauliflower / Citrus
椰菜花 / 檸檬醬汁
- Scallops / Seaweed
日本帶子 / 紫菜
- Chilean Sea Bass / Caramel Spices
智利海鱸魚 / 焦糖醬汁
- Baby Squid / Spices / Shallot
魷魚 / 香料 / 乾蔥
- Deep Fried Kagoshima Beef / Black Pepper Mayo Sauce
炸和牛粒 / 黑椒醬汁
- Pork Pluma / Soy
黑毛豬肋眼 / 秘製醬汁
- Boston Lobster / Masala Sauce +\$56
波士頓龍蝦 / Masala醬

Sommelier Experience Wine Pairing

3 Glasses \$588
5 Glasses \$888

MAINS (Choose 1 / person)

- Roasted Langoustine / Pasta Risotto / Masala +\$188
小龍蝦 / 米仔粉 / Masala
- Grilled Lobster / Lemon Butter / Rosemary / Polenta
Half or Whole + \$188
烤龍蝦 / 檸檬牛油 / 迷迭香 / 玉米糊
- Brittany Pork Rack / Charcoal / Butter, Thyme, Rosemary /
Lettuce Salad
豬架 / 炭燒 / 牛油, 百里香, 迷迭香 / 奶油生菜
- Westholme Beef Tenderloin M4 / Charcoal / Pepper Sauce /
Charcoal Burnt Mash Potato +\$78
M4 牛柳 / 炭燒 / 黑椒醬汁 / 炭香薯蓉

TO SHARE (for 2 people)

- Skate Wing / Teppan / Brown Butter / Spices / Garlic / Endives Salad
400g
魔鬼魚 / 鐵板 / 奶油 / 香料 / 慢煮蒜頭 / 苦白菜沙律
- Dover Sole / Steamed Potato / Tartare Sauce
800g
龍利魚 / 薯仔 / 他他醬汁
- Duck Breast / Charcoal / Caramel Spices +\$88 / person
350g
鴨胸 / 炭燒 / 焦糖醬汁
- Yellow Chicken Cooked Flat / Crispy Potato / Chicken Jus +\$188 / person
1.2Kg
黃油雞 / 脆薯 / 雞汁
- Baby Lamb Shoulder Confit / Charcoal / Spices / Lettuce /
Charcoal Burnt Mash Potato +\$198 / person
800g
慢煮小羊肩 / 炭燒 / 香料 / 奶油生菜 / 炭香薯蓉
- Westholme Beef Rack / Black Pepper Sauce / Potato / Hazelnut Spices
Butter / Lettuce +\$298 / person
1Kg
斧頭扒 / 黑椒汁 / 香料牛油汁 / 奶油生菜

DESSERT / CHEESE

- Hot Camembert / Baguette / Honey +\$38
熱溶金文畢 / 法包 / 蜜糖
- Comté Cheese 24 Months / Baguette / Honey +\$38
康堤芝士 / 法包 / 蜜糖
- Croffle / Isigny Cream / Normandy Milk Ice Cream
牛角酥高夫 / 牛奶雪糕
- Lychee / Rose Petals / Raspberry Sorbet
荔枝 / 玫瑰嗜利 / 覆盆子雪葩
- Hot Chocolate Moelleux / Normandy Milk Ice Cream (Preparation Time 15mins)
朱古力心太軟 / 牛奶雪糕