

## 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

Tuna / Avocado / Shallot Dressing  
吞拿魚 / 牛油果醬 / 乾蔥醬汁

Cooked Octopus / Uni Foam / Tomato / Lime  
慢煮八爪魚 / 海膽泡沫 / 蕃茄 / 青檸

Gamberoni / Perseus No.2 Caviar / Fennel +\$288  
紅蝦 / Perseus No.2 魚子醬 / 茴香

Alaskan King Crab / Mash Avocado / Pickled Ginger  
阿拉斯加蟹肉 / 牛油果 / 酸薑

Hanger Steak Beef Tartare / Butter Lettuce / Crispy Baguette  
牛腹肉韃靼 / 奶油生菜 / 脆法包

-Served with Perseus No.2 Caviar + \$288

### 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

### FRESH PASTA

Lobster Bisque / Tarragon  
龍蝦濃湯 / 龍蒿

Hokkaido Uni / Egg 63°C / Spinach + \$288  
北海道海膽 / 63°C 雞蛋 / 菠菜

Truffle / Comté Cheese / Bacon  
黑松露 / 康堤芝士 / 煙肉

### Sommelier Experience Wine Pairing

3 Glasses \$588

5 Glasses \$888

### MAINS (Choose 1 / person)

Prawn Masala with Venere Rice  
Masala 海蝦黑米飯

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 /

Green Asparagus / French Fries +\$78  
M4 牛柳 / 炭燒 / 黑椒醬汁 / 青露筍 / 薯條

### TO SHARE (for 2 people)

Skate Wing / Teppan / Brown Butter / Spices / Garlic / Endives Salad  
400g

魔鬼魚 / 鐵板 / 牛油 / 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 / Caremel Spices / Butter Lettuce +\$88 / person  
650g

鴨胸 / 炭燒 / 焦糖醬汁 / 奶油生菜

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 Ceam / 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