

餐 飲

FIVE COURSE MENU

- 金枪鱼鞑靼 **HAMACHI**
*Smoked tomato-watermelon gazpacho, Avocado crème,
Caviar, Pickled nameko mushroom*
- 燒烤綠蘆筍 **ROASTED GREEN ASPARAGUS**
Miso mayonnaise, Hazelnut, Parsley oil
- 柑辣紅菜頭 **MARINATED BEETROOT**
Citrus sambal, Salad pea
- 蒸點心 **STEAMED DIM SUM**
Har gow, Siu mai, Chai kau
- 北京烤鴨 **ROASTED PEKING DUCK**
Pancakes, Vegetable garnishes, Hoisin sauce
- 黑松露牛排 **ENTRECÔTE**
Summer truffle, Sansho pepper gravy, Sereh, Kailan
- 小菜 **SIDES**
豆豉長豆 *Stringbeans, Black bean sauce, Beansprouts, Crispy onion*
香米 *Steamed rice, Lime leaf, Chives*
- 甜點 **DESSERT**
味噌克力草莓 *Strawberry, Miso caramel, White chocolate mousse, Lemon balm*

The menu is subject to minor changes, because of product availability.

餐 飲

FIVE COURSE VEGETARIAN MENU

- 番茄鞑靼 **TOMATO TARTARE**
Furikake crisp, Mozzarella, Avocado, Lemon chives oil, Radish
- 燒烤綠蘆筍 **ROASTED GREEN ASPARAGUS**
Miso mayonnaise, Hazelnut, Parsley oil
- 柑辣紅菜頭 **MARINATED BEETROOT**
Citrus sambal, Salad pea
- 點心 **DIM SUM**
Vegetarian gyoza, Chai kau, Vegetable jiaozi
- 五香烤平菇 **OYSTER MUSHROOM**
Pancakes, Vegetable garnishes, Tonkatsu sauce
- 黑松露雞腿菇 **KING BOLETE MUSHROOM**
Summer truffle, Vegan sansho pepper gravy, Kailan
- 小菜 **SIDES**
豆豉長豆 *Stringbeans, Black bean sauce, Beansprouts, Crispy onion*
香米 *Steamed rice, Lime leaf, Chives*
- 甜點 **DESSERT**
味噌克力草莓 *Strawberry, Miso caramel, White chocolate mousse, Lemon balm*

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