

餐飲

FOUR COURSE MENU

吞拿魚韃靼

TUNA TARTARE

Furikake crisp, 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

~

蒸點心

STEAMED DIM SUM

Har gow & Siu mai

~

黑松露牛排

ENTRECÔTE

Truffle ginger gravy, Herb salad

小菜

SIDES

芝麻芥蘭

Marinated kailan, Sesame, Roasted spring onion

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

FOUR COURSE VEGETARIAN MENU

番茄韃靼

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

~

黑松露雞腿菇

KING BOLETE MUSHROOM

Vegan truffle gravy, herb salad

小菜

SIDES

芝麻芥蘭

Marinated kailan, Sesame, Roasted spring onion

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.