

# The Kitchen

## TASTING MENU

French Oysters on Ice

精選法國生蠔

Or 或

Chef's Selection Assorted Sashimi

精選刺身

Or 或

Selection of Salad at our Salad Bar

自選沙律吧

Or 或

Fresh Crabmeat Salad with Japanese Tomato, Avocado and Egg White  
Mimosa

鮮蟹肉配日本蕃茄牛油果及蛋白沙律

Arlaux, Brut N.V, Champagne, France

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Cappuccino of Wild Mushroom

野菌湯

Or 或

Lobster Bisque

龍蝦湯

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U.S. Black Cod Fillet with Tomato Salsa and Yuzu Soy Butter Sauce

美國鱈魚柳配蕃茄及日本柚子豉味牛油汁

Or 或

Seared Tiger Prawn with Sauterne Wine and Grilled Zucchini

法國甜酒煎虎蝦配意青瓜

Domaine William Fèvre, Chablis Grand Cru, Vaudèsir Burgundy, France, 2005

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Kagoshima Wagyu Beef Sirloin (100g)

A3 級鹿兒島和牛西冷 (100g)

Or 或

U.S.D.A. Prime Beef Tenderloin

美國特級牛柳

Or 或

British Pork Chop

英國豚排

Or 或

French Spring Chicken with Apple Wood Smoked Bacon Rolled Asparagus  
and Morel Mushroom

扒春雞配蘋果木煙肉露筍卷及羊肚菌

Janzen Estate, Cabernet Sauvignon Napa Valley, USA, 2005

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Coffee Jelly with Caramel Mousse and Vanilla Ice Cream

咖啡啫喱配焦糖慕絲及香草雪糕

Or 或

Vanilla Cream Brulee

法式焦糖燉蛋

Or 或

Fresh Fruit Salad

鮮果沙律

Château de Myrat Sauternes, France, 2011

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Coffee or Tea

咖啡或茶

Menu Price \$950 per person 每位\$950

With wine pairing \$1,550 per person 配搭餐酒每位\$1,550

All prices are subject to 10% service charge 所有價目均須加壹服務費