

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 with Japanese Tomato and Avocado Salad

鮮蟹肉配日本蕃茄及牛油果沙律

Or 或

Charcoal Grilled Octopus with Garden Lettuce Salad and Pimento Vinaigrette

燒八爪魚伴田園沙律配燈籠椒油醋汁

Moët et Chandon, Brut Impérial NV

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Lobster Bisque

龍蝦湯

Or 或

Beef Consomme with Truffle and Tortellini of Wild Mushroom

黑松露牛清湯伴意式野菌雲吞

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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 Scallops with Maitake Mushroom and Crustaceans Sauce

香煎帶子伴舞茸菌及鮮濃蝦汁

William Fèvre, Chablis 1er Cru Fourchaume

Burgundy, France, 2014

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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

Spanish Pork Chop

西班牙豬排

Or 或

Charcoal Grilled Australian Lamb T-Bone with

Lamb Moussaka and Rosemary Jus

炭燒澳洲 T 骨羊扒伴羊肉千層茄子

Vega Sicilia Alion Ridera del Duero, Spain, 2009

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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

Or 或

Choice of Ice Cream or Sherbet

精選雪糕或雪葩

Château de Vigneau Sauternes, France, 2009

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Coffee or Tea

咖啡或茶

Menu Price \$980 per person 每位\$980

With wine pairing \$1,580 per person 配搭餐酒每位\$1,580