

## AMUSE-BOUCHE

Gillardeau Oyster No.2 (1 pc), pickled cucumber, Royal Cristal caviar  
法國特級吉拉多生蠔 (1隻) 配醃青瓜及魚子醬

## STARTER

Foie gras terrine, chicken liver parfait, ratafia jelly  
法式鴨肝 配雞肝芭菲及甜果酒啫喱

*\*Ruinart Blanc de Blancs Brut NV*

## MIDDLE COURSE

Seared Scottish scallop, 'nduja, cauliflower purée  
香煎蘇格蘭帶子 配意大利辣腸及椰菜花泥

*\*Gavi di Gavi Fontanafredda Stripes 2021*

## MAIN COURSE

M5 Wagyu sirloin, mashed potato, confit shallot, spinach, truffle sauce  
M5和牛西冷扒 配薯蓉、紅蔥果醬、菠菜及松露醬

or

Seared sea bass, Boston lobster, ratatouille, basil oil  
煎鱸魚 配波士頓龍蝦、普羅旺斯燉菜及羅勒油

*\*Nebbiolo Langhe Giovanni Rosso 2020*

## DESSERT

Slice of apple tarte Tatin, crème fraîche, salted caramel sauce  
反烤蘋果撻 配酸奶油及焦糖醬

*\*Moscato d'Asti Fontanafredda Le Fronde 2021*

*\*Wine pairing \$368*

Menu Curated Specially by Executive Chef Armand Sablon

*If you have a food allergy, intolerance or sensitivity, let our server know upon ordering.*

*Prices in Hong Kong dollar. 10% service charge.*

若您有任何食物過敏，請在下單前向您的服務員查詢菜式材料。所有價目均以港幣計算並須另加一服務費。

(V) - Vegetarian 素食