

ami

seasonal tasting dinner 時令晚餐

lobster

龍蝦沙律

citrus, marigold

(supplement \$148 for 5g of Oscietra caviar 另加\$148配魚子醬5克)

mushroom soup

香濃蘑菇湯配香菇酥

shiitake & black pepper roll

Morisseau mussel

法國藍青口

garlic, crème fraiche

Japanese sea-bream

日本鯛魚配潘波可可豆

Paimpol coco beans

yellow chicken

黃油雞配羊肚菌

morel, yellow wine

or

Japanese A4 wagyu beef tenderloin

日本 A4 和牛牛柳

green peppercorn sauce

(supplement \$198 另加\$198)

plum

法國西梅

compote, sorbet, caramelised puff

6 courses 道菜 | \$1,188

4-glass wine pairing 葡萄酒配對 \$780

chef's dégustation menu 總廚品味晚餐

lobster & caviar

龍蝦沙律配魚子醬

citrus, marigold

mushroom soup

香濃蘑菇湯配香菇酥

shiitake & black pepper roll

Morisseau mussel

法國藍青口

garlic, crème fraiche

Japanese sea-bream

日本鯛魚配潘波可可豆

Paimpol coco beans

vol au vent

法國帶子酥皮盒

scallop, crustacean sauce

yellow chicken

黃油雞配羊肚菌

morel, yellow wine

or

Japanese A4 wagyu beef tenderloin

日本 A4 和牛牛柳

green peppercorn sauce

white peach

白桃

earl grey tea

or

black fig

法國無花果

fresh cheese ice cream

plum

法國西梅

compote, sorbet, caramelised puff

8 courses 道菜 | \$1,588

6-glass wine pairing 葡萄酒配對 \$1,180

A 10 per cent service charge will be added to your bill.
Please inform us of any food allergies or dietary restrictions in advance.