純 粹 套 餐

LUNCH

AMUSE BOUCHE

開胃小品
Chef's Creation

COLD STARTER 擇一

松葉蟹 綠櫛瓜 葡萄醋晶球
Queen crab / Zucchini / Spherification: grape vinegar

牛肉塔塔 玫瑰花 番石榴
Beef Tartare / Edible rose / Fermented guava

低溫鮭魚 金桔蘿蔔 鮭魚卵
Slow-Cookied salmon / Fermented radish / Salmon roe

SOUP 擇一

羊肚菇 牛肝菌 洋菇
Morels / Porcini / Button mushroom

明蝦 軟絲 紅椒
Prawn / Neritic squid / Bell pepper

MAIN DISH 擇一

穀飼桂丁雞 彩色番茄 松露 $1600
Grain-Fed spring chicken / Mixed tomatoes / Truffles

生食級鮭魚 魚子醬 生蠔 $1780
Fresh salmon / Caviar / Oyster

伊比利小戰斧 羽衣甘藍 蔓越莓 $1900
Iberico Tomahawk pork chop / Kale / Cranberry sauce

無骨牛小排 綠櫛瓜 無花果 $2180
Boneless short ribs / Zucchini / Figs

北海道干貝 明蝦 紅甘魚 $2180
Hokkaido scallop / Prawn / Yellow tail fish

伊比利老饕 晚香玉筍 紅蘿蔔 $2380
Iberico pork pluma / Tuberose / Carrot

仙境和羊 無花果油 櫻桃蘿蔔 $2580
Lumina lamb / Fig oil / Cherry radish

乳牛肋眼 馬鈴薯 油封蒜 $2780
Rib eyes / Potato / Confit garlic

日本A5和牛紐約客 甜豆 櫻桃 $3280
Wagyu A5 strip steak / Snap pea / Cherry sauce

$2600以上(含)主餐皆附贈法式小點一份
All main dish above $2600(inclusive) will come with a petit fours.

DESSERT 擇一

主廚創作甜點
Chef's creation

季節新鮮水果
Seasonal Fruit Platter

DRINK 擇一

咖啡
Coffee

茶
Tea

套餐價格不含瓶裝礦泉/氣泡水 Set menu price does not include bottled water.
若您對食物過敏或有其他需求請告知現場人員 If you have any food allergies,please let one of our service staffs know.
以上價格另需另加10%服務費 Prices are subject to a 10% service charge