

Bar Snacks

Oysters with Trio of Accompaniments

(Market Price)

Griot and Pikliz

(Haitian inspired pork with pickled cabbage)

118

Miniature Crab Cakes, Sesame, Citrus, Watercress

148

Grilled ½ Lobster, Mango Butter, Green Onion

288

Butter Poached Prawn, Gnocchi, Saffron, Cream

148

Mint and Coriander Bar Fries, Sauces

58

Scallops

148

Jamaican Jerk Chicken Tacos, Salsa Verde, Corn Puree, Tomato

128

Beef Tartare, Annatto Seed Crostini, Egg yolk, Bar Fries

158

Habanero-Curry Chicken Wing Flats, Lime

98

Vegetable Spreads and Grilled Flat Bread

98

All prices are subject to 10% service charge

Tasting Menu

Fresh Fruits and Black Bean Salad, Jicama, Watercress, Mizuna, Jalapeno

Paired with Champagne L&S Cheurlin Rose

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Seared Scallop, Sweet Corn, Potato Gnocchi, Saffron, Spinach

Paired with Domain Aux Moines, Savennieres Roche aux Moines 1998

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Grilled "Jerk" Lamb Loin, Sunchoke, Rainbow Chard, Radish, Thyme Jus

Paired with Gros & Tollot L'O de la vie 2012

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Chocolate Ganache: Mousse Tart with Caramelized
Orange

Or

Salted Caramel Pot De Crème, Sugar Cookie
Paired with Lustau East India Solera Sherry

HKD \$488 per person / Add HKD \$288
for wine pairing

All prices are subject to 10% service charge