

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