harbour-side grill
BAR·TERRACE

TASTING MENU
$888

OYSTER
scallop tartare, cauliflower purée, oscietra caviar
法國芬迪加蠔 配椰菜花蓉及魚子醬

**Ruinart Blanc de Blancs NV, France*

FOIE GRAS
chicken celeriac terrine, sherry jelly
法式鴨肝雞肉塊根芹凍肉醬及雪利酒果凍

**Gewurztraminer, Vinas del Vero 2020, Spain*

SEARED SEA BASS
crushed potatoes, lobster bisque
鱸魚 配薯蓉及法式龍蝦湯

**Chablis, Domaine de Vauroux 2019, France*

ANGUS BEEF FILLET
buttered spinach, braised beef cheek, truffle sauce
安格斯牛柳 配奶油菠菜、燉牛頰肉及松露醬

**Sangiovese, Chianti Classico, Castello di Banfi 2016, Italy*

APPLE TARTE TATIN
crème fraîche, salted caramel sauce
反烤蘋果撻 配酸奶油及焦糖醬

**Vajra Moscato d'Asti 2020, Ital*

**Wine pairing 配酒 $298*

If you have a food allergy, intolerance or sensitivity, let our server know upon ordering.
若您有任何食物過敏，請在下單前向你的服務員查詢菜式材料。
Menu Curated Specially by Executive Chef Armand Sablon

10% service charge 加一服務費