

OYSTER

Fine de Claire, pickled cucumber, granita gin

法國芬迪加蠔 配醃青瓜及氈酒冰沙

**Franciacorta Mosnel Brut NV, Italy, Lombardy*

FOIE GRAS

chicken terrine, citrus chinotto chutney, toasted sour dough

法式鵝肝與雞肉凍派 配柑橘酸辣醬及酸種麵包

**Riesling Mt Difficulty Target 2017, New Zealand, Central Otago*

SEA BASS

crushed potatoes, lobster bisque

鱸魚 配薯蓉及法式龍蝦湯

**Chardonnay Petit Chablis, Chateau de Maligny,
Jean Durup Pere et Fils 2018, France, Burgundy*

ANGUS FILLET

braised beef cheek, pomme Anna, red wine jus

安格斯牛柳 配燉牛臉頰、千層焗薯及紅酒醬

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

MILK CHOCOLATE MOUSSE

hazelnut sponge, fresh raspberries, yogurt ice-cream

朱古力慕絲 配榛子海棉蛋糕，紅莓及乳酪雪糕

**Vajra Moscato d'Asti 2019, Italy, Piedmont*

788

*wine pairing 配酒 288

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
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。

10% service charge 加一服務費