

Christmas Tasting Menu

Oyster

Cucumber Jelly | Yuzu Gel |
Smoked Horseradish Cream

Hamachi

Salmon Roe | Kombu Oil | Dill

Grilled Abalone

Kohlrabi | Arima Sansho |
Yam | Garlic Chive

Boston Lobster (Half)

Sunchoke | Basil Emulsion | Shiso Oil

or

Fukunaga Wagyu

(Certified A5 Wagyu)

Maitake | Black Garlic

Persimmon

Coconut | Ricotta Snow |
Milk Chip | Pistachio

Champagne Fluteau Écho, Chardonnay,
Pinot Noir, France
+500/bottle

680
per person

AIRSIDE *afc*

Valid for dine-in only | 10% service charge applies |
Cannot be used in conjunction with any other credit card promotion or promotional offers

Christmas Tasting Menu

季節生蠔

胡青瓜啫喱 | 柚子醬 | 煙燻辣根忌廉

油甘魚

三文魚籽 | 昆布油 | 刁草

燒南非鮑魚

芥蘭頭 | 有馬山椒 | 日本山藥 | 大蒜韭菜

波士頓龍蝦 (半隻)

菊芋 | 羅勒醬汁 | 紫蘇油

或

宮崎福永和牛 (A5級和牛認證)

舞茸菇 | 黑蒜

富有柿

椰子 | 里科塔奶酪 | 牛奶脆片 | 開心果

香檳

Champagne Fluteau Écho, Chardonnay,
Pinot Noir, France
+500/瓶

680

每位

AIRSIDE *afe*

只限堂食 | 價錢以港幣計算 | 另收加一服務費 |
不可與任何其他優惠及折扣同時使用