

# AIRSIDE *afe*

## TASTING MENU

### 嘗味套餐

Oyster 生蠔

+45/each

Yuzu Gel | Grapefruit Granita | Shiso Oil 柚子果醬 | 西柚冰沙 | 紫蘇油

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Whole Wheat Bun 全麥軟包

Smoked Butter | Sea Salt 煙燻牛油 | 海鹽

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Burrata 布拉塔芝士

Seasonal Fruit | Pickled Beet | Shiso 季節水果 | 醃紅菜頭 | 紫蘇葉  
Hayes Ranch, Chardonnay, California, USA, 2022

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Wagyu Tartare 和牛他他

Jalapeño | Miso | Crispy Tofu Skin 墨西哥辣椒 | 味噌 | 豆腐脆片  
Bodega Argentó, Malbec, Mendoza, Argentina, 2022

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Langostinos 紅蝦刺身\*

Onsen Egg | Cauliflower Foam | Caviar 溫泉蛋 | 椰菜花泡沫 | 魚子醬  
Nuala Sauvignon Blanc, Marlborough, New Zealand, 2022

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Scallop 帶子\*

Yuzu Miso | Pancetta | Seaweed Powder 柚子味噌 | 意式煙肉 | 紫菜粉  
Schloss Reinhartshausen, Riesling, Rheingau, Germany, 2022

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Duck Breast 法國鴨胸

Zaatar Fig Chutney | Parsnip Purée | Blood Orange 薩塔無花果酸醬 | 白甘筍蓉 | 血橙  
Château Pey La Tour Reserve, Merlot, Cabernet, Bordeaux, France, 2018

OR 或

Barramundi 香煎鱸魚

Salsa Verde | Lime Gel | Fennel | Bonito Bread Crumb 香草醬 | 青檸果醬 | 茴香 | 木魚脆包糠  
Michel Laroche, Le Domaine d'Henri, Chablis Saint Pierre, Chardonnay, Burgundy, France, 2022

OR 或

Wagyu Bavette 和牛後腰肉

+100

Raspberry Beetroot Purée | Chimichurri | Carrot | Swiss Chard | Coffee Oil  
紅桑子紅菜頭蓉 | 阿根廷青醬 | 甘筍 | 瑞士甜菜 | 咖啡油  
Torbreck, Old Vines, Grenache, Shiraz, Mourvedre, Barossa Valley, Australia, 2019

OR 或

Grilled Lobster 烤龍蝦

+200 (whole 全隻)

Spiced Kombu Butter | Chive 昆布牛油 | 法式香蔥  
Michel Laroche, Le Domaine d'Henri Chablis, Saint Pierre, Chardonnay, Burgundy, France, 2022

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Citrus Crème Fraîche 柑橘忌廉凍

Orange Compôte | Chenpi | Honeycomb 糖漬橙 | 陳皮 | 焦糖蜂巢脆  
Limoncello / Cointreau / Rosé Wine

Full experience 嘗味套餐

588 per person 每位

Light experience 淺嘗套餐

398 per person 每位

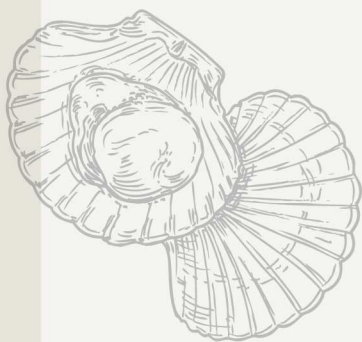
served with wine pairing 餐酒搭配

888 per person 每位

598 per person 每位

+198 for an extra bottle of Prosecco 加配氣泡酒乙瓶

\*Excluding selected dishes 不包括\*菜品



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