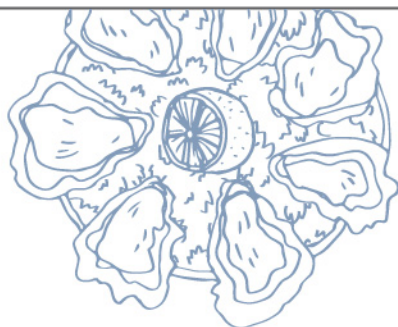


From 12-3pm, Monday to Saturday (Except Public Holidays)

2-course **238** per person | with a glass of wine **298** per person

3-course **298** per person | with a glass of wine **358** per person

Our Tasting Menu is also available during lunch period



COURSE 1

Cauliflower V S

Citrus Gochujang Chili Sauce | Greek Yogurt

Brussels Sprout V S

Apple Sriracha | Seaweed Powder | Ponzu

Snow Crab Tartare

Guacamole | Quinoa | Spring Onion Oil

Fresh Oyster (2pcs) +28

Yuzu Gel | Grapefruit Granita | Shiso Oil

Fresh Mussel +50

Chorizo | Red Onion | Paprika | Sourdough Bread



COURSE 2

Engawa Strozzapreti

Garlic | Chili | Sansai

Chorizo Linguine

Garlic Tomato Butter | Parmesan | Italian Parsley

Abalone Barley Risotto

Pumpkin Seed | Seaweed | Sichuan Pepper

Confit Chicken +30

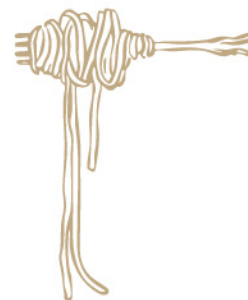
Sweet Corn | Lemon Crème Fraîche

Salmon +40

Edamame Bean | Mushroom | Grape | Tom Kha Sauce

Wagyu Beef +50

Truffle Mashed Potato



COURSE 3

Dessert of the Day



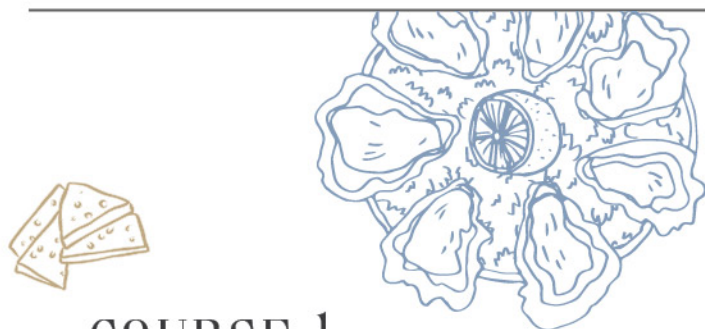
Fresh Lime Soda, Juice, Soft Drink, All Kinds of Coffee or Flavored Tea +28

From 12-3pm, Monday to Saturday (Except Public Holidays)

2-course **238** per person | with a glass of wine **298** per person

3-course **298** per person | with a glass of wine **358** per person

Our Tasting Menu is also available during lunch period



COURSE 1

Feta Cheese V

Pistachio | Ponzu | Watermelon |
Spicy Chickpea | Korean Chili Oil

Brussels Sprout V S

Apple Sriracha | Seaweed Powder | Ponzu

Heirloom Tomatoes V

Burrata Cream | Tomato Syrup | Pesto |
Walnut | Sumac

Fresh Oyster (2pcs) +28

Yuzu Gel | Grapefruit Granita | Shiso Oil

Fresh Mussel +50

Chorizo | Red Onion | Paprika | Sourdough Bread



COURSE 2

Smoked Salmon Strozzapreti

Cherry Tomato | Basil | Parmesan |
Pine Nut | Bell Pepper

Hiroshima Oyster Linguine

Thai Asparagus | Sea Grape | Garlic Butter

Porcini Barley Risotto

Wild Mushroom | Cordyceps Flower | Pickled Jalapeño

Confit Chicken +30

Sweet Corn | Lemon Creme Fraiche

Salmon +40

Edamame Bean | Mushroom |
Grape | Tom Kha Sauce

Wagyu Beef +50

Truffle Mashed Potato



COURSE 3

Dessert of the Day



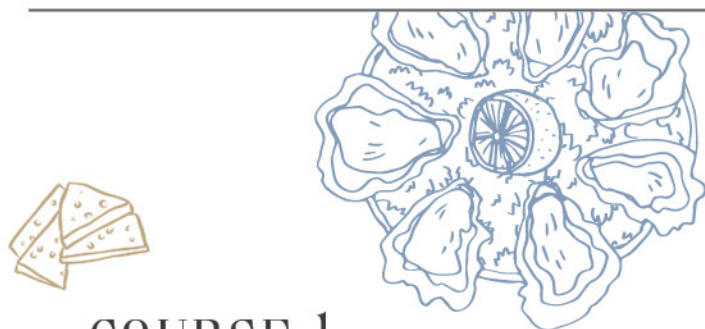
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Our Tasting Menu is also available during lunch period



COURSE 1

Goat Cheese V

Mixed Dry Fruit | Pita Bread | Greek Gyro Spice

Brussels Sprout V S

Apple Sriracha | Seaweed Powder | Ponzu

Tuna

Fermented Strawberry | Fennel | Arugula |
Lemongrass Oil | Vadouvan Dressing

Fresh Oyster (2pcs) +28

Yuzu Gel | Grapefruit Granita | Shiso Oil

Fresh Mussel +50

Chorizo | Red Onion | Paprika | Sourdough Bread



COURSE 2

Red Caesar Salad

Chicken | Gem Lettuce | Endive | Crouton

Garlic Tomato Strozzapreti

Prawn | Zucchini | Confit Artichoke | Cheese Chip

Black Garlic Linguine V

Mushroom | Bread Crumb

Confit Chicken +30

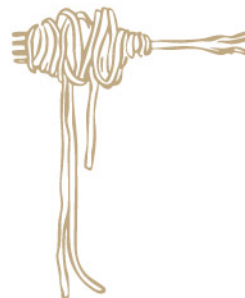
Sweet Corn | Lemon Crème Fraîche

Salmon +40

Edamame Bean | Mushroom |
Grape | Tom Kha Sauce

Wagyu Beef +50

Truffle Mashed Potato



COURSE 3

Dessert of the Day



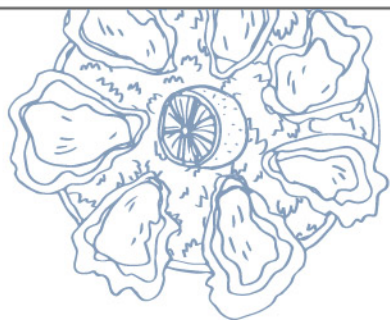
Fresh Lime Soda, Juice, Soft Drink, All Kinds of Coffee or Flavored Tea +28

星期一至六供應 (公眾假期除外) | 下午12至3時

2道菜 - 238 / 每位 | 加配一杯精選葡萄酒 298 / 每位

3道菜 - 298 / 每位 | 加配一杯精選葡萄酒 358 / 每位

我們的8道菜嘗味菜單同時於午市時段供應



第一道菜

椰菜花 V S

柑橘辣醬 | 希臘乳酪

椰菜苗 V S

蘋果是拉差 | 紫菜粉 | 柑橘酸醬油

松葉蟹肉他他

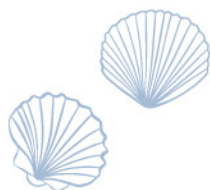
牛油果醬 | 藜麥 | 青蔥油

季節生蠔 (兩隻) +28

柚子軟凍 | 西柚冰沙 | 紫蘇油

鮮藍青口 +50

西班牙香腸 | 紅蔥 | 紅椒 | 手工酸種麵包



第二道菜

平目魚邊手捲麵

蒜頭 | 辣椒 | 山菜

西班牙辣肉腸扁意粉

香蒜蕃茄牛油 | 巴馬臣芝士 | 意大利蕃茜

鮑魚燴薏米飯

南瓜籽 | 紫菜 | 花椒

油封三黃雞 +30

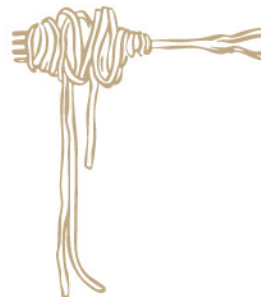
玉米 | 檸檬忌廉

慢煮三文魚 +40

毛豆 | 蘑菇 | 葡萄 | 香茅椰汁

黑毛和牛 +50

黑松露薯蓉



第三道菜

是日甜品



鮮青檸梳打水、果汁、汽水、各式咖啡或特色紅茶 +28

星期一至六供應 (公眾假期除外) | 下午12至3時

2道菜 - 238/每位 | 加配一杯精選葡萄酒 298/每位

3道菜 - 298/每位 | 加配一杯精選葡萄酒 358/每位

我們的8道菜嘗味菜單同時於午市時段供應



第一道菜

菲達芝士 V

開心果 | 酸汁漬西瓜 | 鷹嘴豆 | 韓式辣椒油

椰菜苗 V S

蘋果是拉差 | 紫菜粉 | 柑橘酸醬油

荷蘭復古蕃茄 V

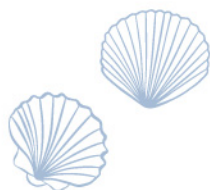
布拉塔奶油 | 蕃茄味噌糖漿 | 青醬 |
琥珀合桃 | 鹽膚木果香料

季節生蠔 (兩隻) +28

柚子軟凍 | 西柚冰沙 | 紫蘇油

鮮藍青口 +50

西班牙香腸 | 紅蔥 | 紅椒 | 手工酸種麵包



第二道菜

煙三文魚手捲麵

車厘茄 | 羅勒葉 | 巴馬臣芝士 | 松子仁 | 甜椒

檸檬廣島蠔扁意粉

泰國蘆筍 | 海葡萄 | 香蒜牛油 | 檸檬皮

牛肝菌燴薏米飯

蘑菇 | 蟲草花 | 醋漬墨西哥辣椒

油封三黃雞 +30

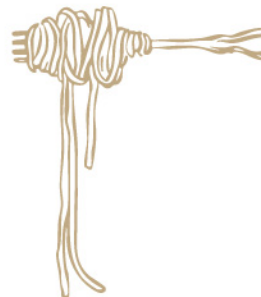
玉米 | 檸檬忌廉

慢煮三文魚 +40

毛豆 | 蘑菇 | 葡萄 | 香茅椰汁

黑毛和牛 +50

黑松露薯蓉



第三道菜

是日甜品



鮮青檸梳打水、果汁、汽水、各式咖啡或特色紅茶 +28

星期一至六供應 (公眾假期除外) | 下午12至3時

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3道菜 - 298 /每位 | 加配一杯精選葡萄酒 358 /每位

我們的8道菜嘗味菜單同時於午市時段供應



第一道菜

羊奶芝士 V

季節乾果 | 皮塔餅 | 希臘香料

椰菜苗 V S

蘋果是拉差 | 紫菜粉 | 柑橘酸醬油

煙燻醬油漬吞拿魚

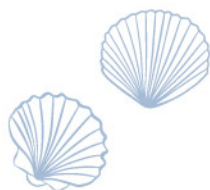
發酵士多啤梨 | 茴香 | 胡麻菜 |
香茅油 | 瓦杜萬香料汁

季節生蠔 (兩隻) +28

柚子軟凍 | 西柚冰沙 | 紫蘇油

鮮藍青口 +50

西班牙香腸 | 紅蔥 | 紅椒 | 手工酸種麵包



第二道菜

紅凱撒沙律

雞胸肉 | 迷你羅馬生菜 | 菊苣

蒜香蕃茄汁鳳尾蝦義粉

意大利瓜 | 油封雅支竹 | 芝士脆片

黑蒜扁義粉 V

蘑菇 | 脆包糠

油封三黃雞 +30

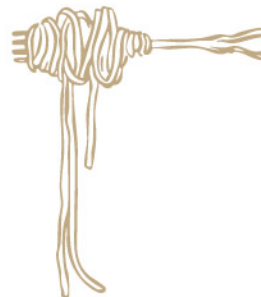
玉米 | 檸檬忌廉

慢煮三文魚 +40

毛豆 | 蘑菇 | 葡萄 | 香茅椰汁

黑毛和牛 +50

黑松露薯蓉



第三道菜

是日甜品



鮮青檸梳打水、果汁、汽水、各式咖啡或特色紅茶 +28