

Seafood Platter of the Day 是日海鮮拼盤 (for 2 persons 兩位用)

Lobster Chawanmushi | Oyster | Prawn | Scallop | Abalone 龍蝦茶碗蒸 | 生蠔 | 海蝦 | 帶子 | 磯煮鮑魚

APPETIZERS 前菜 (Please choose two 自選前菜兩款)

Cashew Hummus 腰果鷹嘴豆泥

Herb Salad | Spice | Housemade Sourdough 香草沙律 | 辣椒 | 手工酸種麵包

Fried Sweet Corn 炸甜粟米

Seaweed Powder | Ponzu 紫菜粉 | 柑橘酸醬油

Grilled Octopus 烤八爪魚

Romesco | Bell Pepper | Fennel 蕃茄杏仁醬 | 紅甜椒 | 茴香

Prawn & Blood Orange Salad 鮮蝦血橙沙律

Gem Lettuce | Feta Cheese | Almond | Arugula | Fennel 迷你羅馬生菜 | 菲達芝士 | 杏仁 | 芝麻菜 | 茴香

Fresh Mussel 鮮青口

Chorizo | Red Onion | Paprika | Housemade Sourdough 西班牙辣肉腸 | 紅洋蔥 | 紅椒粉 | 手工酸種麵包

Smoked Shoyu Tuna 煙燻醬油吞拿魚

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

發酵士多啤梨 | 茴香 | 芝麻葉 | 香茅油 | 瓦杜萬汁

Burrata 布拉塔芝士

Seasonal Fruit | Pickled Beetroot | Shiso 季節水果 | 醃紅菜頭 | 紫蘇葉

Heirloom Tomato 荷蘭復古蕃茄

Burrata Cream | Tomato Syrup | Pesto | Walnut | Sumac 布拉塔奶油 | 蕃茄味噌糖漿 | 青醬 | 琥珀合桃 | 鹽膚木果香料

Salmon Tartare 三文魚他他

Citrus Gochujang Chili Sauce | Sesame | Jicama | Rice Cracker 柑橘韓式辣醬 | 芝麻 | 沙葛 | 脆米片

MAIN 主菜 (Please choose one 自選主菜一款)

Pork Loin 千歲豬

Sweet Potato | Grilled Broccolini | Fruit Kimchi | Yuzu Foam 甘薯 | 烤西蘭花苗 | 水果泡菜 | 柚子泡沫

Cauliflower 椰菜花

Coconut Cauliflower Purée | Onion Jam | Almond | Wild Rice Puff 椰子椰菜花蓉 | 洋蔥醬 | 杏仁 | 脆野米

Duck Breast 法國鴨胸

Zaatar Fig Chutney | Parsnip Purée | Blood Orange 薩塔無花果酸醬 | 白甘荀蓉 | 血橙

Three Yellow Chicken 三黃雞

French Horn Mushroom | Barley | Fermented Cabbage Cream 法國號菇 | 薏米 | 醃椰菜忌廉

Lump Crab Strozzapreti 蟹肉手捲麵

Preserved Lemon | Bottarga | Chive 醃檸檬 | 烏魚子 | 法式香蔥

Beef Cheek 燴牛面頰肉

Celeriac Purée | Glazed Carrot 芹菜根蓉 | 甘荀

Mafaldine Carbonara 卡邦尼波浪麵

Egg Yolk | Parmesan | Pancetta 蛋黃 | 巴馬臣芝士 | 意式煙肉

SIDES 配菜 (Please choose one 自選配菜一款)

French Fries 薯條

Furikake | Mayonnaise 飯素 | 蛋黃醬

Charred Broccoli 烤西蘭花

Almond | Takana 杏仁 | 高菜

Gem Lettuce 迷你羅馬生菜

Green Apple | Barley Puff | Calamansi 青蘋果 | 薏米脆粒 | 酸柑

Pomme Purée 香滑薯蓉

SWEETS 甜品

Housemade Coconut Sorbet 手工椰子雪葩

Lily Bulb | Sugar Scallion 鮮百合 | 糖蔥

Strawberry Housemade Yogurt Ice Cream 士多啤梨手工乳酪雪糕

Meringue 蛋白脆餅

Original Price 原價 \$600 per person 每位

\$450

per person
每位

CDG Privilege Member Exclusive Offer
會員專享優惠

Prices are in HKD 價錢以港幣計算 | 10% service charge 另收加一服務費 | All bills will be rounded to the nearest dollar 所有帳單將以四捨五入至最接近的整數

A minimum order of 2 persons applies. All dishes will be served as sharing plates 最少兩位起適用, 所有菜式均為分享菜式

The same menu applies to all guests sharing the same table 同座客人需享用同一菜單 | This offer cannot be used in conjunction with any other promotions, discounts or CDG Privilege member offers 以上優惠不可與任何其他推廣優惠、折扣或CDG Privilege會員優惠同時使用

 Vegetarian 素食

AIRSIDE *afe*