

AIRSIDE *afe*

Christmas Tasting Menu

聖誕節嘗味套餐

Monkfish Mousse Brioche French Toast 鮫鱈魚布里歐多士

Caviar | Sea Urchin | Cherry Jelly | Apple Salsa | Hanaho
魚子醬 | 海膽 | 櫻桃果凍 | 蘋果莎莎 | 花穗

Cold Barley Risotto 凍洋薏米意大利飯

Wasabi | Artichoke Chip | Scallop | Swordfish Roe | Bell Pepper Tomato Oil | Lemon Foam
山葵莖 | 雅枝竹片 | 帶子 | 劍魚籽 | 燈籠椒蕃茄油 | 檸檬泡沫

Cured Red Prawn 淺漬紅蝦

Salmon Roe | Sous Vide Egg | Cauliflower Foam
三文魚籽 | 溫泉蛋 | 椰菜花泡沫

MAIN COURSE 主菜

(Please Choose One 請自選一款)

Sake Lees Cod Fish 酒粕鱈魚

Chinese Chives Butter | Pearl Onion | Grape | Mizuna | Kombu Oil
韭菜牛油 | 珍珠洋蔥 | 葡萄 | 水耕菜 | 昆布油

Or 或

Wagyu Tenderloin 和牛柳肉

Portobello Cauliflower Purée | Pesto Chimichurri | Buckwheat Seed |
Swiss Chard | Black Garlic Beef Gravy
珍寶大啡菇椰菜花蓉 | 阿根廷青醬 | 蕎麥籽 | 瑞士甜菜 | 黑蒜牛高湯汁

Or 或

Grilled Lobster 燒龍蝦 +200

Salty Lemon Butter | Ikura Chive
香草檸檬牛油 | 法蔥三文魚籽

Homemade Tiramisu 手工意大利芝士蛋糕

Your choice of coffee or tea 自選咖啡或茶 +28

Fantinel, Prosecco Extra Dry, NV, Friuli, Italy +68/glass

Louis Roederer, Brut, NV, Champagne, France +120/glass

780

per person 每位

A minimum order of 2 persons applies | The same menu applies to all guests sharing the same table | Prices are in HKD | A 10% service charge applies | All bills are rounded to the nearest dollar |

The above offer cannot be used in conjunction with any credit card promotion or other promotional offers

最少兩位起適用 | 同座客人需享用同一菜單 | 價錢以港幣計算 | 另收加一服務費 | 所有帳單將以四捨五入至最接近的整數 | 以上優惠不可與任何信用卡推廣或其他優惠同時使用



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