

AIRSIDE *afe*

Mother's Day

TASTING MENU

母親節嘗味套餐

Oyster 生蠔

Champagne Cream | Blood Orange | Shiso Oil

香檳忌廉 | 血橙魚子 | 紫蘇油

👥 Burrata 布拉塔芝士

Seasonal Fruit | Pickled Beetroot | Shiso

時令水果 | 醃紅菜頭 | 紫蘇葉

👥 Wagyu Tartare 和牛他他

Jalapeño | Miso | Crispy Tofu Skin

西班牙辣椒 | 味噌 | 豆腐脆片

Murray Cod 墨瑞鱈魚

Pomelo | Fennel Jam | Daikon | Kombu Oil

柚子 | 茴香醬 | 蘿蔔 | 昆布油

OR 或

Wagyu Bavette 和牛後腰肉

Raspberry Beetroot Purée | Chimichurri | Dry Carrot | Swiss Chard | Coffee Oil

紅莓紅菜頭蓉 | 阿根廷青醬 | 干漬甘筍 | 瑞士甜菜 | 咖啡油

OR 或

Grilled Lobster 烤龍蝦 +200

Salty Lemon Butter | Ikura

鹹檸檬牛油 | 三文魚子

Citrus Crème Fraîche 柑橘酸奶油

Orange Compote | Chenpi

橙醬 | 陳皮

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

Fantinel, Prosecco Extra Dry NV, Friuli, Italy +198/bottle

680

per person 每位

👥 Sharing Plate 分享菜式

A minimum order of 2 persons applies 最少兩位起適用 | The same menu applies to all guests sharing the same table 同座客人需享用同一菜單 |
Prices are in HKD 價錢以港幣計算 | 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 10% service charge applies 另收加一服務費 |
The above offer cannot be used in conjunction with any credit card promotion or other promotional offers 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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