



AIRSIDE *afe*

A Toast to Parents

DINNER TASTING MENU

雙親佳節晚市嚐味菜單

👤 Cold & Raw Seafood Platter 冷海鮮拼盤

Prawn | Scallop | Mussel | Abalone | Snow Crab Claw | Smoked Salmon | Salmon Caviar
 蝦 | 帶子 | 青口 | 鮑魚 | 松葉蟹鉗 | 煙三文魚 | 三文魚籽

Pumpkin Soup 南瓜湯

*Vegetarian option is also available upon request 另設素食選項

APPETIZERS 前菜

👤 Cashew Hummus 腰果鷹嘴豆泥

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

👤 Parma Ham, Peach & Gorgonzola Salad 巴馬火腿水蜜桃芝士沙律

Radicchio | Dukkah | Champagne Vinaigrette 菊苣 | 杜卡香料 | 香檳醋

👤 Burrata 布拉塔芝士

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

👤 Oyster Croquette 炸蠔忌廉薯餅 (2pcs 兩件)

Lemon Cream | Caramelized Fish Sauce 檸檬忌廉 | 焦糖魚露

👤 Heirloom Tomato 荷蘭復古蕃茄

Ginger Jelly | Mint | Lemongrass 生薑啫喱 | 薄荷 | 香茅

MAIN COURSE 主菜 (Please choose one 自選一款)

Pork Loin 千歲豬

Sweet Potato | Grilled Broccolini | Fruit Kimchi 甘薯 | 烤西蘭花苗 | 水果泡菜

Beef Cheek 燴牛面頰肉

Celeriac Purée | Glazed Carrot 芹菜根蓉 | 甘筍

Mafaldine Carbonara 卡邦尼波浪麵

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

Prawn Linguine 鮮蝦扁意粉

Tomato | Miso | Zucchini | Kale | Hazelnut 蕃茄 | 味噌 | 翠玉瓜 | 羽衣甘藍 | 榛子

Confit Chicken 油封三黃雞

Celeriac & Apple Purée | Leek | Lemon Crème Fraiche | Truffle Hazelnut Crumb
 芹菜根蘋果蓉 | 韭蔥 | 檸檬法式酸忌廉 | 松露榛子碎

DESSERT 甜品 (Please choose one 自選一款)

Pineapple & White Chocolate Ganache 鳳梨白朱古力甘納許

Pineapple Granita | Malibu Jelly 鳳梨沙冰 | 馬利寶椰子霖酒果凍

Or 或

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

Meringue 蛋白脆餅

👤 Sharing Plate 分享菜式

Your Choice of Coffee or Tea 自選咖啡或茶 +28

Fantinel, Prosecco Extra Dry, NV, Friuli, Italy +60/per glass 杯

Stella Artois Draught Beer 生啤 +60/per pint 杯

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

498

per person 每位