

Oyster 生蠔*

Yuzu Gel | Grapefruit Granita | Shiso Oil 柚子果醬 | 西柚冰沙 | 紫蘇油

Whole Wheat Bun 全麥軟包

Smoked Butter | Sea Salt 煙燻牛油 | 海鹽

Burrata 布拉塔芝士

Seasonal Fruit | Pickled Beet | Shiso 時令水果 | 醃紅菜頭 | 紫蘇葉

Hayes Ranch, Chardonnay, California, USA, 2023

Wagyu Tartare 和牛他他

Jalapeño | Miso | Crispy Tofu Skin 墨西哥辣椒 | 味噌 | 豆腐脆片

Marqués de Riscal, Rosado, Tempranillo, Viura, Malvasia, Rioja, Spain, 2023

Scallop 香煎帶子*

Spinach Purée | Chorizo Oil | Vinegar Caviar | Mustard Leaf 菠菜蓉 | 辣肉腸油 | 香醋魚子 | 芥末葉

Schloss Reinhartshausen, Riesling, Rheingau, Germany, 2022

Murray Cod 墨瑞鱈魚

Pomelo | Fennel Jam | Daikon | Kombu Oil 柚子 | 茴香醬 | 蘿蔔 | 昆布油

Nuala, Sauvignon Blanc, Marlborough, New Zealand, 2023

OR 或

Duck Breast 法國鴨胸

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

Overstone, Pinot Noir, Hawke's Bay, New Zealand, 2022

OR 或

Wagyu Bavette 和牛後腰肉 +100

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

Wakefield Taylor's, The Estate, Shiraz, South Australia, 2022

OR 或

Grilled Whole Lobster 燒龍蝦 +200 (Whole 全隻)

Spiced Kombu Butter | Chive 昆布牛油 | 法蔥

Delas, Viognier, Rhône Valley, France, 2023

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

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

Fantinel, Prosecco Extra Dry, Friuli, Italy, NV

Full experience 嘗味套餐

\$588 per person 每位

\$888 with wine pairing
per person
餐酒搭配每位

Light experience 淺嘗套餐

\$398 per person 每位

\$598 with wine pairing
per person
餐酒搭配每位

*Excluding selected dishes 不包括*菜品

AIRSIDE *afe*