

From 12nn-5pm, Monday to Friday (Except Public Holidays)

198 ^{per person} | 2-course (Soup/Appetizer + Main)

238 ^{per person} | 3-course (Soup + Appetizer + Main)

Served with a cup of coffee or tea

Our tasting menu is also available during lunch



SOUP OF THE DAY

*Vegetarian option is also available upon request

APPETIZER

Brussels Sprout V

Beetroot | Tofu | Raspberry | Quinoa | Pine Nut

Spiced Pumpkin V

Feta Cheese | Wakame | Endive | Yuzu Kosho | Yogurt

Burrata

Parma Ham | Charred Leek | Tomato Syrup | Pistachio

Sautéed Mushroom

Pancetta | Asparagus | Parsnip Purée | Onion Jam | Parmesan Crumble

Smoked Shoyu Tuna +38

Celeriac | Miso | Black Garlic Gel | Fennel | Arugula | Shiso Oil



MAIN

Asparagus Barley Risotto V

Black Truffle | Takana | Fennel | Preserved Lemon Gel | Parmesan

Mafaldine Carbonara

Egg Yolk | Parmesan | Pancetta

Prawn Linguine

Tomato | Miso | Zucchini | Kale | Hazelnut

Pork Loin

Cauliflower Purée | Curry | Swiss Chard | Pickled Onion | Baby Carrot | Cashew Nut

Barramundi +28

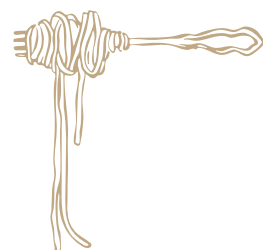
Seaweed | Barley | Broccolini | Shallot | Shiso

Confit Chicken +38

Turmeric Carrot Purée | Confit Fennel | Hazelnut | Lemon Crème Fraîche

Wagyu Beef +58

Spinach Mashed Potato | Maitake | Chimichurri



DESSERT OF THE DAY +25



Cappuccino, Latte, Mocha, Lime Soda or All Kinds of Hot Flavored Tea +18

A Glass of Selected White or Red Wine +60

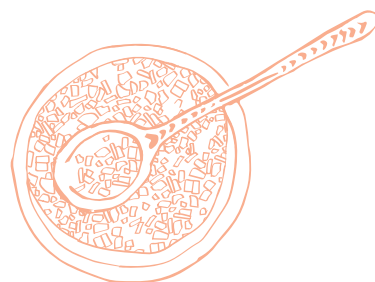
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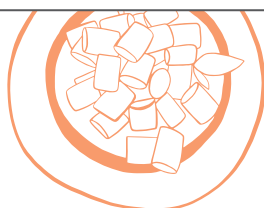
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SOUP OF THE DAY

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APPETIZER

Heirloom Tomato V S

Sumac Onion | Apple Sriracha | Crispy Capers | Basil | Pine Nut

Spiced Pumpkin

Feta Cheese | Wakame | Endive | Yuzu Kosho | Yogurt

Burrata

Parma Ham | Strawberry | Balsamic Caviar | Hazelnut

Sautéed Mushroom

Pancetta | Asparagus | Parsnip Purée | Onion Jam | Parmesan Crumble



Smoked Shoyu Tuna +38

Avocado Cream | Finger Lime | Fennel | Pear | Puffed Rice | Shiso Oil



MAIN

Pumpkin Risotto V

Miso | Seasonal Vegetable | Pumpkin Seed | Jerusalem Artichoke | Parmesan | Sage

Mafaldine Carbonara

Egg Yolk | Parmesan | Pancetta



Peppery Crab Meat Strozzapreti S

Crab Miso | Preserved Lemon | Garlic | Chive

Pork Loin

Cauliflower Purée | Curry | Swiss Chard | Pickled Onion | Baby Carrot | Cashew Nut

Barramundi +28

Mashed Potato | Broccolini | Pistachio | Citrus Beurre Blanc

Confit Chicken +38

Turmeric Carrot Purée | Confit Fennel | Hazelnut | Lemon Crème Fraîche

Wagyu Beef +58

Spinach Mashed Potato | Maitake | Chimichurri



DESSERT OF THE DAY +25

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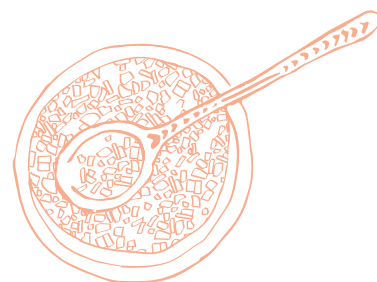
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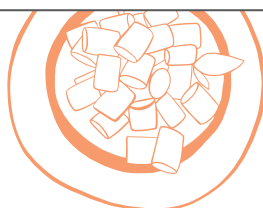
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SOUP OF THE DAY

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APPETIZER

Heirloom Tomato V S

Sumac Onion | Apple Sriracha | Crispy Capers | Basil | Pine Nut

Roasted Cauliflower

Almond Cream | Black Garlic | Chili | Hazelnut Dukkah

Burrata

Parma Ham | Strawberry | Balsamic Caviar | Hazelnut

Jerusalem Artichoke

Mixed Mushroom | Zaatar Fig Chutney | Poached Egg

Scallop Crudo +38

Dashi Jelly | Avocado Cream | Finger Lime | Shiso Oil



MAIN

Tomato Risotto V

Yuzu Miso | Seasonal Vegetable | Sun-dried Tomato | Parmesan | Basil

Mafaldine Carbonara

Egg Yolk | Parmesan | Pancetta

Peppery Crab Meat Strozzapreti S

Crab Miso | Preserved Lemon | Garlic | Chive

Pork Loin

Parnip Purée | Broccolini | Pickled Onion | Hazelnut | Yuzu Foam

Salmon +28

Beetroot | Raspberry | Grilled Asparagus | Kale | Horseradish | Dill Oil

Confit Chicken +38

Celeriac Apple Purée | Leek | Lemon Crème Fraîche | Truffle Hazelnut Crumb

Wagyu Beef +58

Mashed Potato | Maitake | Kanpyo | Shiso



DESSERT OF THE DAY +25

Cappuccino, Latte, Mocha, Lime Soda or All Kinds of Hot Flavored Tea +18

A Glass of Selected White or Red Wine +60

星期一至五供應 (公眾假期除外) | 中午12時至下午5時

198 每位 | 兩道菜 (湯/前菜 + 主菜)

238 每位 | 三道菜 (湯 + 前菜 + 主菜)

配自選咖啡或茶一杯

我們的嘗味菜單同時於午市時段供應



是日餐湯

*另設素食選項

前菜

椰菜苗

紅菜頭 | 豆腐 | 紅桑子 | 藜麥 | 松子仁

焗紅皮南瓜

菲達芝士 | 海藻 | 苦白菜 | 柚子胡椒 | 乳酪

布拉塔芝士

巴馬火腿 | 烤韭蔥 | 蕃茄糖漿 | 開心果

炒蘑菇

意式煙肉 | 蘆筍 | 白甘筍蓉 | 洋葱醬 | 巴馬臣芝士脆

煙燻醬油漬吞拿魚 +38

根芹菜 | 味噌 | 黑蒜 | 茴香 | 火箭菜 | 紫蘇油

主菜

蘆筍燴薏米飯

黑松露 | 高菜 | 茴香 | 鹽漬檸檬 | 巴馬臣芝士

卡邦尼波浪麵

蛋黃 | 巴馬臣芝士 | 意式煙肉

海蝦扁意麵

蕃茄 | 味噌 | 意大利青瓜 | 羽衣甘藍 | 榛子仁

千歲豬

椰菜花蓉 | 咖哩 | 瑞士甜菜 | 漬蕎頭 | 迷你甘筍 | 腰果仁

盲鱸魚柳 +28

洋薏米 | 海苔 | 西蘭花苗 | 乾蔥 | 紫蘇

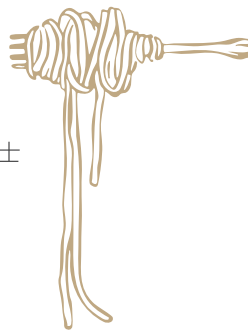
油封三黃雞 +38

薑黃甘筍蓉 | 茴香 | 榛子仁 | 檸檬忌廉

黑毛和牛 +58

菠菜薯蓉 | 舞茸 | 阿根廷青醬

是日甜品 +25



鮮奶泡沫咖啡、鮮奶咖啡、朱古力咖啡、青檸梳打或各款口味熱茶 +18

精選白或紅葡萄酒 +60

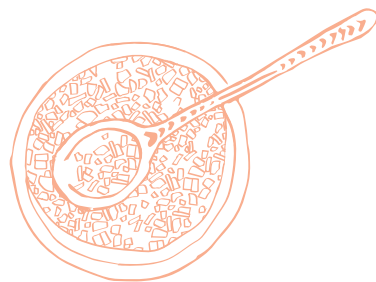
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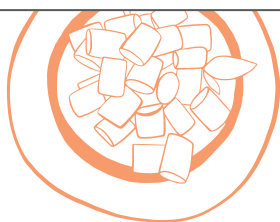
配自選咖啡或茶一杯

我們的嘗味菜單同時於午市時段供應



是日餐湯

*另設素食選項



前菜

荷蘭復古蕃茄 V S

漬洋蔥 | 蘋果是拉差 | 炸水瓜柳 | 羅勒 | 松子仁

焗紅皮南瓜

菲達芝士 | 海藻 | 苦白菜 | 柚子胡椒 | 乳酪



布拉塔芝士

巴馬火腿 | 士多啤梨 | 黑醋魚子醬 | 榛子



炒蘑菇

意式煙肉 | 蘆筍 | 白甘筍蓉 | 洋蔥醬 | 巴馬臣芝士脆

煙燻醬油漬吞拿魚 +38

牛油果醬 | 手指檸檬 | 茴香 | 香梨 | 紫蘇油



主菜

南瓜意式燴飯 V

味噌 | 時令蔬菜 | 南瓜籽 | 耶路撒冷雅枝竹 | 巴馬臣芝士 | 鼠尾草

卡邦尼波浪麵

蛋黃 | 巴馬臣芝士 | 意式煙肉

黑胡椒風味蟹肉手捲麵 S

蟹味噌 | 漬檸檬 | 香蒜 | 法蔥

千歲豬

椰菜花蓉 | 咖喱 | 瑞士甜菜 | 漬蕎頭 | 迷你甘筍 | 腰果仁

盲鱸魚柳 +28

薯蓉 | 西蘭花苗 | 開心果 | 法式柑橘奶油

油封三黃雞 +38

薑黃甘筍蓉 | 茴香 | 榛子仁 | 檸檬忌廉

黑毛和牛 +58

菠菜薯蓉 | 舞茸 | 阿根廷青醬



是日甜品 +25

鮮奶泡沫咖啡、鮮奶咖啡、朱古力咖啡、青檸梳打或各款口味熱茶 +18

精選白或紅葡萄酒 +60

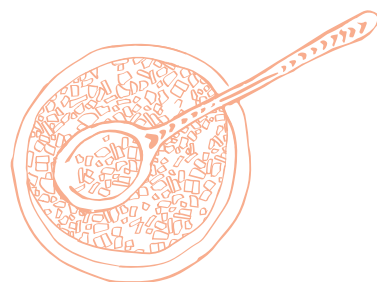
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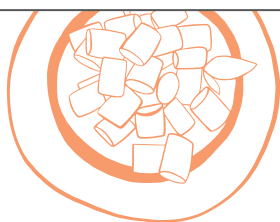
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前菜

荷蘭復古蕃茄 V S

漬洋蔥 | 蘋果是拉差 | 炸水瓜柳 | 羅勒 | 松子仁

烤椰菜花

杏仁忌廉 | 黑蒜 | 辣椒 | 榛子杜卡

布拉塔芝士

巴馬火腿 | 士多啤梨 | 黑醋魚子醬 | 榛子

耶路撒冷雅枝竹

雜菌 | 薩塔無花果酸醬 | 溫泉蛋

淺漬北海道帶子 +38

高湯啫喱 | 牛油果醬 | 手指檸檬 | 紫蘇油



主菜

蕃茄意式燴飯 V

柚子味噌 | 時令蔬菜 | 蕃茄乾 | 巴馬臣芝士 | 羅勒

卡邦尼波浪麵

蛋黃 | 巴馬臣芝士 | 意式煙肉

黑胡椒風味蟹肉手捲麵 S

蟹味噌 | 漬檸檬 | 香蒜 | 法蔥

千歲豬

白甘筍蓉 | 西蘭花苗 | 漬蕎頭 | 榛子 | 柚子泡沫

三文魚柳 +28

紅菜頭蓉 | 紅桑子 | 烤美國蘆筍 | 羽衣甘藍 | 辣根 | 刁草油

油封三黃雞 +38

芹菜根蘋果蓉 | 韭蔥 | 檸檬忌廉 | 松露榛子脆

黑毛和牛 +58

薯蓉 | 舞茸 | 醬油葫蘆瓜 | 紫蘇



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精選白或紅葡萄酒 +60