

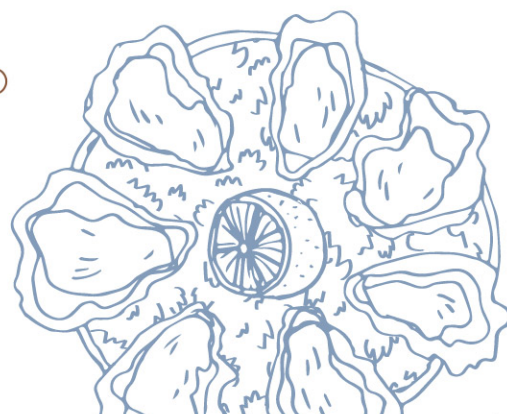
From 12-5pm, Monday to Saturday (Except Public Holidays)

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

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

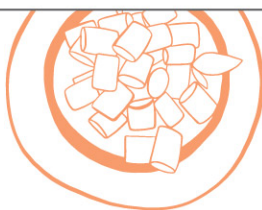
Served with a cup of coffee or tea

Our tasting menu is also available during lunch



SOUP OF THE DAY

*Vegetarian option is also available upon request



APPETIZER

Cashew Hummus V

Herbs | Spice | Housemade Sourdough

Feta Cheese V S

Pistachio | Ponzu | Watermelon | Spicy Chickpea | Korean Chili Oil

Brussels Sprout V S

Apple Sriracha | Seaweed Powder | Ponzu

Heirloom Tomato V

Burrata Cream | Tomato Syrup | Pesto | Walnut | Sumac



Salmon Tartare S

Citrus Gochujang Chili Sauce | Sesame | Jicama | Rice Cracker

Wagyu Tartare

Jalapeño | Miso | Crispy Tofu Skin



Fresh Oyster (2pcs) +28

Yuzu Gel | Grapefruit Granita | Shiso Oil

Fresh Mussel +50

Chorizo | Red Onion | Paprika | Sourdough Bread

MAIN

Wild Mushroom Linguine V

Black Garlic | Breadcrumb | Chive

Mafaldine Carbonara

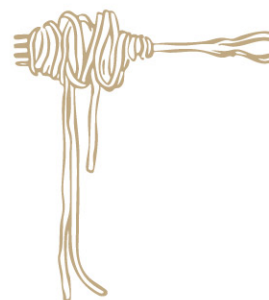
Egg Yolk | Parmesan | Pancetta

Beef Cheek

Celeriac Purée | Glazed Carrot

Engawa Strozzapreti S

Garlic | Chili | Sansai



Chorizo Linguine

Garlic Tomato Butter | Parmesan | Italian Parsley

Abalone Barley Risotto

Pumpkin Seed | Seaweed | Sichuan Pepper

Confit Chicken +30

Sweet Corn | Lemon Crème Fraîche

Salmon +30

Edamame Bean | Mushroom | Grape | Tom Kha Sauce

Wagyu Beef +50

Truffle Mashed Potato



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

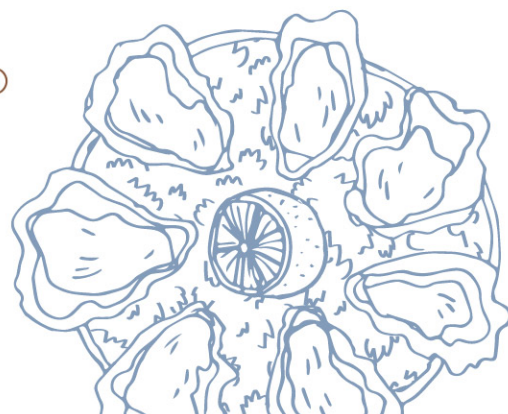
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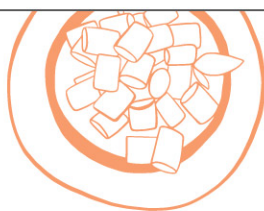
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MAIN

Wild Mushroom Linguine V

Black Garlic | Breadcrumb | Chive

Mafaldine Carbonara

Egg Yolk | Parmesan | Pancetta

Beef Cheek

Celeriac Purée | Glazed Carrot

Smoked Salmon Strozzapreti

Cherry Tomato | Basil | Parmesan | Pine Nut | Bell Pepper

Hiroshima Oyster Linguine

Thai Asparagus | Sea Grape | Garlic Butter

Porcini Barley Risotto

Wild Mushroom | Cordyceps Flower | Pickled Jalapeño

Confit Chicken +30

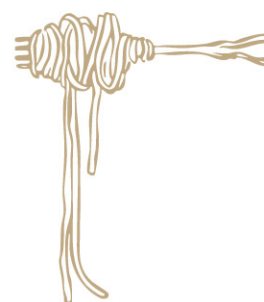
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Salmon +30

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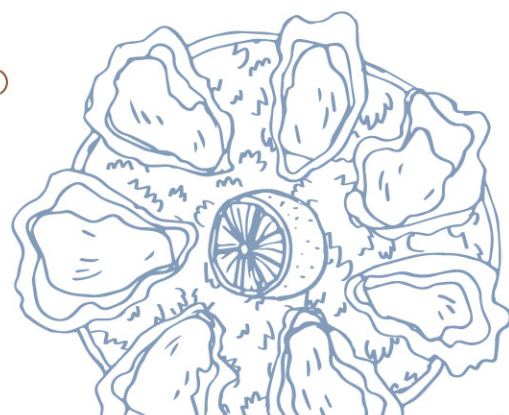
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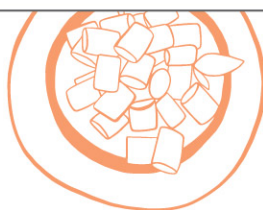
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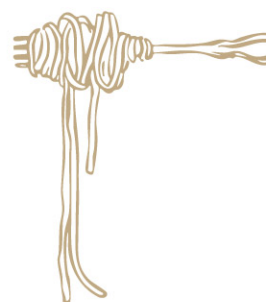
MAIN

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Black Garlic | Breadcrumb | Chive

Mafaldine Carbonara

Egg Yolk | Parmesan | Pancetta



Beef Cheek

Celeriac Purée | Glazed Carrot

Garlic Tomato Strozzapreti

Prawn | Zucchini | Confit Artichoke | Cheese Chip

Confit Chicken +30

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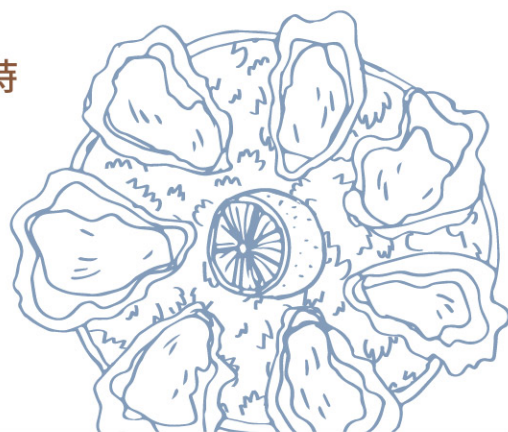
星期一至六供應 (公眾假期除外) | 中午12時至下午5時

198 每位 | 兩道菜 (湯 / 前菜 + 主菜)

238 每位 | 三道菜 (湯 + 前菜 + 主菜)

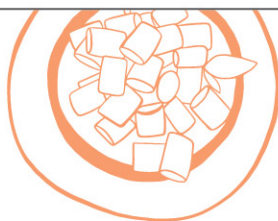
配自選咖啡或茶一杯

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

腰果鷹嘴豆泥 **V**

香草 | 辣椒 | 手工酸種麵包

菲達芝士 **V S**

開心果 | 酸汁漬西瓜 | 鷹嘴豆 | 韓式辣椒油

椰菜苗 **V S**

蘋果是拉差 | 紫菜粉 | 柑橘酸醬油

荷蘭復古蕃茄 **V**

布拉塔奶油 | 蕃茄味噌糖漿 | 青醬 | 琥珀核桃 | 鹽膚木果香料

三文魚他他 **S**

柑橘韓式辣醬 | 芝麻 | 沙葛 | 脆米片

和牛他他

墨西哥辣椒 | 味噌 | 豆腐脆片

季節生蠔 (兩隻) +28

柚子軟凍 | 西柚冰沙 | 紫蘇油

鮮藍青口 +50

西班牙辣肉腸 | 紅蔥 | 紅椒 | 手工酸種麵包



主菜

野菌扁義麵 **V**

黑蒜 | 脆包糠 | 法式香蔥

卡邦尼波浪麵

蛋黃 | 巴馬臣芝士 | 意式煙肉

燴牛面頰肉

芹菜根蓉 | 甘筍

平目魚邊手捲麵 **S**

蒜頭 | 辣椒 | 山菜

西班牙辣肉腸扁意粉

香蒜蕃茄牛油 | 巴馬臣芝士 | 意大利蕃茜

鮑魚燴薏米飯

南瓜籽 | 紫菜 | 花椒

油封三黃雞 +30

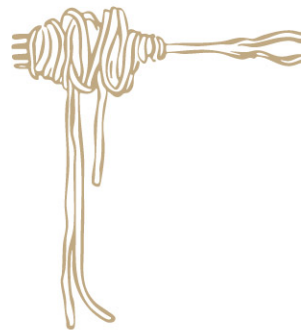
粟米 | 檸檬忌廉

慢煮三文魚 +30

毛豆 | 蘑菇 | 葡萄 | 香茅椰汁

黑毛和牛 +50

黑松露薯蓉



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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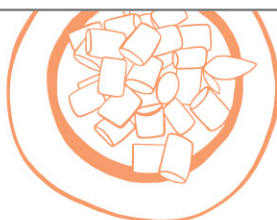
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我們的嘗味菜單同時於午市時段供應



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前菜

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菲達芝士 **V S**

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椰菜苗 **V S**

蘋果是拉差 | 紫菜粉 | 柑橘酸醬油

荷蘭復古蕃茄 **V**

布拉塔奶油 | 蕃茄味噌糖漿 | 青醬 | 琥珀核桃 | 鹽膚木果香料

三文魚他他 **S**

柑橘韓式辣醬 | 芝麻 | 沙葛 | 脆米片

和牛他他

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鮮藍青口 +50

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主菜

野菌扁義麵 **V**

黑蒜 | 脆包糠 | 法式香蔥

卡邦尼波浪麵

蛋黃 | 巴馬臣芝士 | 意式煙肉

燴牛面頰肉

芹菜根蓉 | 甘筍

煙三文魚手捲麵

車厘茄 | 羅勒葉 | 巴馬臣芝士 | 松子仁 | 甜椒

檸檬廣島蠔扁意粉

泰國蘆筍 | 海葡萄 | 香蒜牛油 | 檸檬皮

牛肝菌燴薏米飯

蘑菇 | 蟲草花 | 醋漬墨西哥辣椒

油封三黃雞 +30

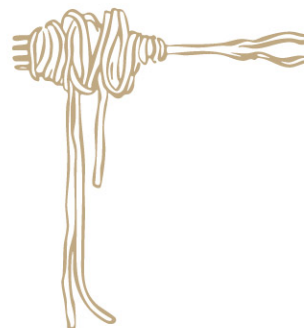
粟米 | 檸檬忌廉片

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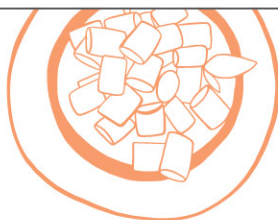
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主菜

野菌扁義麵 **V**

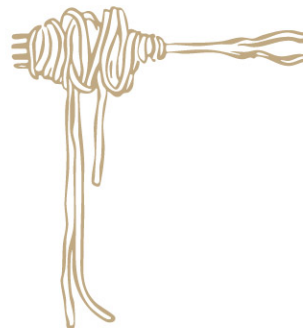
黑蒜 | 脆包糠 | 法式香蔥

卡邦尼波浪麵

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燴牛面頰肉

芹菜根蓉 | 甘筍



蒜香蕃茄汁鳳尾蝦義粉

意大利青瓜 | 油封雅支竹 | 芝士脆片

油封三黃雞 +30

粟米 | 檸檬忌廉片

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