

AIRSIDE *afe*

TASTING MENU

Fresh Oyster Yuzu Gel | Grapefruit Granita | Shiso Oil +45/each

Housemade Sourdough Smoked Butter | Sea Salt

Burrata Seasonal Fruit | Pickled Beet | Shiso

Wine Pairing:

2022 Nuala, Sauvignon Blanc, Marlborough, New Zealand

Wagyu Tartare Jalapeno | Miso | Tofu Skin

Wine Pairing:

2022 Laurent Dufouleur, Pinot Noir, Burgundy, France

Hokkaido Scallop Yuzu Miso | Pancetta | Seaweed Powder

Wine Pairing:

2021 Schloss Reinhartshausen Riesling Rheingau, Germany

Grilled King Prawn Spiced Kombu Butter | Chive

Wine Pairing:

2022 Torbreck, Cuvée Juveniles Blanc, Blend, Barossa Valley, Australia

Barramundi Salsa Verde | Lime Gel | Fennel | Kumbu Oil

Upgrade to

Grilled Lobster Salty Lemon Butter | Ikura +170/per person

Wine Pairing:

Michel Laroche, Domaine d'Henri Chablis "Saint Pierre",
Chardonnay, Burgundy, France

Wagyu Bavette Brown Onion Jam | Black Garlic Puree | Maitake

Gem Lettuce Green Apple | Puffed Barley | Calamansi

Wine Pairing:

2018 Château Pey, La Tour Reserve, Merlot/ Cabernet Bordeaux, France

Citrus Crème Fraîche Orange Compote | Chenpi

Wine Pairing:

Domaine de l'Herré Rosé, Cabernet Blend, South West, France

588 per person

888 per person with Wine Pairing

Menu order applies to same table | Minimum order of 2 persons | To share
Prices are in HKD | 10% service charge