

T A B L E

by Sandy Kwong

WEEKNIGHT LIGHT DINNER SET MENU

[HK\$598/pax]

Amuse Bouche
餐前小食



**Pan Seared Hokkaido Scallop,
Truffled White & Orange Parsnip,
Squid Ink Tuille**
北海道帶子松露甘筍、墨汁香脆

Lobster Espresso
龍蝦濃湯

US Tenderloin, Licorice-Porcini Sauce
美國牛柳、甘草-牛肝菌汁
OR



**Russian Cod Fish,
Compressed Watermelon Curry**
鱈魚、西瓜咖喱

Cheese Plate [+\$90]
芝士拼盤

Dessert
甜品

MAY— JUNE 2017 TASTING MENU

[HK\$888/pax]

Amuse Bouche
餐前小食

Applewood Smoked O Toro
(ICCAT Traceability Certified Mediterranean Blue Fin Tuna
Belly Sashimi with Preserved Lemon Sauce)
煙熏藍鰭吞拿魚



**Pan Seared Hokkaido Scallop, Truffled
White & Orange Parsnip, Squid Ink Tuille**
北海道帶子松露甘筍、墨汁香脆

Lobster Espresso
龍蝦濃湯

Crab Risotto, Plankton, Sencha,
Oyster, 48-month Iberico Jamon
蟹肉 意大利飯、海藻、綠茶、蠔、
48 個月黑毛豬火腿

Foie Gras, Warm Almond Foam Phyllo,
Digestive, White Peach
法國鵝肝、暖杏仁泡沫、白桃

US Tenderloin, Licorice-Porcini Sauce
美國牛柳、甘草-牛肝菌汁
OR



**Russian Cod Fish,
Compressed Watermelon Curry**
鱈魚、西瓜咖喱

Cheese Plate [+\$90]
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Dessert
甜品

(10% Service Charge Applies)