

MICHELIN STARRED CHEF STÉPHANE GABORIEAU AND DANIEL LEE FOUR-HANDS DINNER

TERRINE OF DUCK FOIE GRAS AND SMOKED EEL by Chef Daniel
marinated daikon | beetroot | cider jelly
法國鴨肝 | 醃白蘿蔔 | 紅菜頭 | 蘋果酒啫喱
VIN JAUNE, DOMAINE VILLET, ARBOIS, JURA, FRANCE, 2011

'MANS' RILLETTE FRITTERS, MOGETTE BEANS ESPUMA by Chef Stéphane
smoked bacon powder
法式炸餡餅配白腰豆泡沫 | 煙肉粉
CHARDONNAY, DOMAINE PLOU & FILS, ' AUTHENTICUS', LOIRE VALLEY, 2018

CREAM OF WHITE ASPARAGUS by Chef Daniel
crispy croutons
白露筍忌廉湯 | 脆麵包粒

PIKE PERCH FILLET MEUNIÈRE by Chef Stéphane
braised bacon | chanterelles | wine lees reduction
法式牛油白梭吻鱸魚 | 酒糟燉煙肉雞油菌
GAMAY, CELLIER LÉONARD DE VINCI, LOIRE VALLEY, 2017

SLOW-ROASTED WAGYU BEEF TENDERLOIN by Chef Daniel
morel cream sauce | carrot cooked in three ways
慢燒和牛牛柳 | 羊菌忌廉汁 | 三色甘筍
BORDEAUX BLEND, COMTESSE DE MALET ROQUEFORT, BORDEAUX, FRANCE, 2015

TRILOBATA DU PIEMONTE by Chef Stéphane
biscuit Dama | hazelnut popcorn
榛子樂園 | 曲奇 | 爆谷 | 榛子油
CHENIN BLANC, PLOU ET FILS, MOELLEUX, LOIRE VALLEY, 2014

COFFEE OR TEA 咖啡或茶
DIGESTIF AND PETIT FOURS TROLLEY 餐後酒及精選甜點
MARTELL CORDON BLEU OR COINTREAU 藍帶馬爹利干邑或君度酒

6-course degustation dinner 六道菜嘗味晚餐

HK 1,888

For those with special dietary requirements or allergies who may wish to know about the food ingredients used
please ask for the manager
如有特殊飲食要求或對某些事物過敏而希望瞭解食物成分·請您聯繫餐廳經理

PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE 所有價目另加一服務費均以港元計算