

CHEF'S SIGNATURE TASTING MENU

廚師精選套餐

每位 HK\$498 per guest

+\$298 With Wine and Cocktail Pairing 美酒及雞尾酒配對 (4 Drinks 杯)

+\$198 With non-Alcoholic Drink Pairing 無酒精飲品配對 (4 Drinks 杯)

AMUSE BOUCHE 開胃前菜

Bite-sized appetizers to tantalize your taste buds

引發你味蕾的一口開胃小食

Seasonal Cocktail Selection From Sunset Aperitif 時令雞尾酒

Pavilion Fruit Punch 雜果賓治

APPETIZERS 前菜

Smokehouse Salmon with Crispy Fried Oyster And Dill Creme Fraiche

煙燻三文魚佐脆炸生蠔及法式酸忌廉

Artesis White, Cotes du Rhones 法國Artesis白酒

Sparkling Tea "Yuzu Genmaicha" Mindful Sparks 有氣柚子玄米茶

FROM THE PAN 新鮮出爐

Handmade Tagliatelle with Sea Urchin Sauce and Hokkaido Scallops

手工意粉配海膽醬及北海道扇貝

IT'S TIME TO REFRESH 清新雪葩

Treat yourself to our daily-made seasonal fruit sorbet

享受每日新鮮製作的時令水果雪葩

Premium Beluga Vodka 尊貴伏特加

MAIN 主菜

(CHOOSE ONE 選一)

Kyoto-Style Grilled Codfish with Daikon Radish and Green Asparagus Infusion

西京燒烤鱈魚配日本蘿蔔及蘆筍

OR 或

Australian Wagyu Short Rib M7 with Leek and Ice Raspberries Twist

澳洲 M7和牛小排配京蔥及冰覆盆子麻花

Louis Latour Pinot Noir, Burgundy 法國紅酒Louis Latour Pinot Noir

Signature Mocktail Rubus Collins 招牌無酒精雞尾酒

DESSERT 甜品

Green Tea Mousse Cake Served with Refreshing Yuzu Ice-Cream

綠茶慕斯蛋糕配清爽柚子雪糕

Coffee & Tea 咖啡或茶

Food items listed on this menu may contain food allergens such as cereals, shrimps, eggs, soybeans, fishes, crustaceans, peanuts, tree nuts and milk. We are pleased to accommodate your allergy requirements and will try to assist you with your specific dietary needs.

此餐牌列出的食品可能含有食物過敏原，如穀麥，蝦，蛋，大豆，魚，甲殼類動物，花生，堅果和奶類成份，我們非常樂意因應閣下對食物過敏及其他飲食規定而作出安排，請與我們餐廳職員聯絡。

All prices mentioned are in hong kong dollars & 10% service charge applies

所有價目均以港幣計算及需另加10%服務費