

## PLANT BASED MENU

\$1188

Green asparagus, edamame hummus, nori crisp

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Japanese fruit tomato with imam bayildi, pickled eggplant,  
sugar snap peas and coconut vadouvan cream

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Warm salad of baby beetroot with toasted buckwheat,  
walnut and sherry dressing

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Lightly grilled white asparagus with wild garlic,  
morels and hazelnut butter

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Sautéed potato and tofu gnocchi with shiitake,  
pine nuts, white miso and truffle dressing

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Candied kinkan with lemon curd,  
almond crumble, mint and maple cream

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Cassis pâte de fruit,  
raspberry pâte de fruit and chocolate brownie

## ARCANE MENU

\$1388

Salmon tartare, avocado and horseradish

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Japanese fruit tomato with imam bayildi, pickled eggplant,  
sugar snap peas and coconut vadouvan cream

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Seared hokkaido scallop with cauliflower,  
romanesco, caper and golden raisin agrodolce

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Sautéed potato gnocchi with shiitake, parmesan,  
pine nut, spinach and black truffle

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Mayura wagyu 7+ rump cap with grilled white asparagus,  
crushed sweet potato, cavolo nero and red wine sauce

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Yuzu and lemon posset, white chocolate tuile,  
blood orange and yoghurt ice cream

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Raspberry pâte de fruit,  
vanilla canelé, hazelnut chocolate

經典套餐

\$1388

三文魚韃靼, 牛油果及辣根

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頂級日本蕃茄配土耳其烤茄子,  
甜豆及印法香料椰香奶油

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炙燒北海道帶子配椰菜花,  
寶塔花菜, 水瓜柳及金葡萄乾甜酸醬

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炒意式薯糰配香菇, 巴馬臣芝士,  
松子仁, 菠菜及黑松露

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頂級澳洲和牛臀蓋肉配烤白蘆筍,  
蕃薯, 黑葉甘藍, 紅酒汁

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日本柚子檸檬奶凍,  
白朱古力薄脆, 血橙乳酪雪糕

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自家製軟糖, 法式傳統小蛋糕,  
榛子朱古力

餐酒配搭\$588三杯/ \$888六杯  
另加10%服務費 | 同席賓客須同時享用套餐

純素套餐

\$1188

蘆筍, 枝豆慕斯, 米紙紫菜

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頂級日本蕃茄配土耳其烤茄子,  
甜豆及印法香料椰香奶油

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小紅菜頭沙律配烤蕎麥,  
核桃及油醋汁

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炙燒白蘆筍配野韭菜,  
羊肚菌和榛子醬

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炒意式薯糰配香菇, 松子仁,  
菠菜及黑松露味噌醬

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蜜餞柑桔配檸檬, 杏仁餅碎,  
薄荷及楓糖忌廉

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自家製軟糖,  
布朗尼

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