



Sunset Dinner

italian tasting menu

"vitello tonnato" with marinated raw tuna, veal juice, anchovies foam and crispy capers
小牛肉配醃漬生吞拿魚、小牛肉汁、鯷魚泡沫及香脆水瓜柳

burrata with parsley and lemon zest gremolada, assorted tomatoes and seasonal grapes
布袋芝士配香芹油及檸檬、雜錦番茄及時令提子

"poached egg" parmesan cheese cream, Jerusalem artichoke foam and truffle
水煮蛋巴馬臣芝士忌廉醬、菊芋泡沫及松露

king crab salad with caviar, cucumber and green apple extract
蟹肉沙律配魚子醬配青瓜及青蘋果精華

additional HKD 98 另加 HKD 98 元

select one

risotto with porcini mushroom sauce, parsley oil and black truffle
意大利燴飯配牛肝菌醬、香芹油及黑松露

braised duck "ravioli del plin", duck jus, parmigiano fondue and crispy sage
燉鴨肉意大利餃子、鴨肉醬汁、巴馬臣芝士、酥炸鼠尾草

homemade potato gnocchi with red prawns and fresh zucchini
意式薯糰配紅蝦及新鮮翠玉瓜

additional HKD 98 另加 HKD 98 元

select one

roasted scottish salmon with caviar, green rocket and citrus sauce
烤三文魚配魚子醬、火箭菜及柑橘醬

"roasted veal tongue" with bagnetto verde, bone marrow and morel mushrooms
烤小牛舌配綠醬、牛骨髓及羊肚菌

seared bluefin tuna fillet coated in pistachio with sweet & sour eggplant and roasted tomato
糖醋茄子、油封番茄、開心果醬烤藍鱈魚片

additional HKD 198 另加 HKD 198 元

red wine braised short ribs with seasonal sauces and "focaccina"

紅酒燉牛小排配時令醬汁及意式香草麵包

additional HKD 198 per portion 另加 HKD 198 元

tiramisu

coffee cremeux, tiramisu cream and crunchy chocolate pearls

流心意大利芝士蛋糕

available as a choice for the whole table, minimum of 2 guests
prices are in hong kong dollars and subject to a 10% service charge
menu subject to change without further notice
for any information on allergen and dietary requirements please ask your server



Sunset Dinner

japanese tasting menu

pani puri with sashimi tartare
bluefin tuna with spicy sauce, spring onion and caviar
fatty salmon with japanese onion and ponzu jelly
刺身他他伴帕尼普尼脆球

slow cooked pork and japanese eggplant miso soup
慢煮豬肉配日本茄子味噌湯

prawn and seasonal vegetable tempura
酥炸海老野菜天婦羅

thinly sliced yellowtail sashimi with japanese onion dressing
薄切油甘魚 · 和風洋蔥汁
additional HKD 98 另加 HKD 98 元

select one

barley & rice, spicy cod roe, sea urchin and squid
日本押麥配明太子荳乳湯配海膽及魷魚

stir-fried udon with japanese mixed vegetables
日式雜菜炒烏冬

simmered wagyu beef gyu-don
日式薄切和牛丼飯
additional HKD 98 另加 HKD 98 元

select one

charcoal-grilled black cod marinated with saikyo miso
銀鱈魚西京燒

chilli teriyaki lamb with yuzu, garlic and miso
照燒香辣羊架 · 柚子香蒜味噌

grilled angus beef rib eye houraku-yaki, karashi mustard & teriyaki sauce
燒美國安格斯肉眼扒 · 黃芥末照燒醬
additional HKD 98 另加 HKD 98 元

stone-grilled wagyu and crispy garlic chips
served with three sauces: onion and garlic - sour soy - sansho pepper soy
石燒和牛伴炸蒜片配三色汁
additional HKD 368 per portion 另加 HKD 368 元

matcha-me
vanilla and white chocolate japanese ganache,
matcha mousse & crumble and matcha dome
抹茶慕絲半球蛋糕配日式奶油巧克力醬

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