

# SIGNATURE DRINKS

*a selection from the bar*

## COCKTAILS

### PEARL WHITE COLADA

Clarified Pina Colada Coconut Milk Punch &  
Taittinger Champagne 120

### PISTACHIO GREEN PUNCH

H by Hine Cognac, Ming River Baijiu, Toasted Rice,  
Jasmine Green Tea, Pineapple Leaf, Mint, Sage &  
Pandan Soy Milk 120

### CORAL PEACH ROSÉ

Star of Bombay Gin,  
Strawberry Rosé Vermouth Reduction,  
Compressed Korean Golden Peach, Lemon & Thyme  
Essence 140

“Sunrise paints the sky with Rosé and the sunset with  
Peaches. Cool to warm. So is the progression from  
childhood to old age.” - Vera Nazarian

### S.Y.L.K. (LOW ABV)

Sake, Yuzu, Lychee & Kaffir Lime Leaves 110  
“Combining the best flavours from China and Japan - a  
great way to enjoy the Fragrant Harbour.”

## COCKTAILS FROM THE TROLLEY

*Please ask to see if our cocktail trolley is  
available for bespoke Martinis, Manhattans &  
Old Fashioned's*

## NO ALCOHOL COCKTAILS

### B - A - L - Y

Blackberry, Apple, Lemongrass, Yuzu

### FIG ME UP

Burnt Fig, Lychee, Apple

### LONG DAY

Hibiscus, Passion Fruit, Very Mandarin Soda

### ASPIRATION

Roasted Pineapple, Pandan Syrup, Soda

*An extended drinks list is also available.*

*Please ask our staff for assistance or a recommendation.*

*All prices are subject to 10% service charge*

# CHEF'S TASTING MENU AT LUNCH

5 courses tasting menu HKD 550 per person | Add wine pairing +HKD 470 per person (total 500ml)

## FIRST COURSE

**Jerusalem Artichokes** | *cashew cream & Chinese celery mayonnaise & shaved truffle*

雅枝竹、腰果忌廉、芹菜蛋黃醬、松露

**Taittinger Brut Reserve**, NV, Reims

## SECOND COURSE

**Poached Taiyouran Egg** | *mushroom consommé, radish & green bean*

半熟日本雞蛋、蘑菇清湯、蘿蔔、青豆

**Dopff Au Moulin**, 2019, Riesling, Alsace, FRA

## THIRD COURSE

**Spanner Crab Risotto** | *edamame and sorrel*

貴妃蟹意大利飯、枝豆、酸草

**Black Barn Barrel Fermented**, 2019, Chardonnay, Hawke's Bay, NZL

## FOURTH COURSE

**Roast Chicken Breast** | *local shallot, cherry tomato, mushroom and black garlic sauce*

雞胸、紅蔥、車厘茄、蘑菇、黑蒜蓉醬

or

**Japanese Hamachi** | *roasted with pickled cucumber, fennel salad & baba ganoush*

日本油甘魚、醃青瓜、茴香沙律、茄子蓉

**Clos Des Fous Latuffa**, 2017, Pinot Noir, Maule, CHL

## DESSERT OR CHEESE

**Choose any Dessert**

or

**Selection of Three Cheese**

自選甜品 或 自選三款芝士 或 精緻小甜點

**Prince de Saint-Aubin**, 2015, Sémillon / Sav Blanc / Moscatel / Sauternes, FRA

**your choice of any coffee or tea**

All parties on table must commit to tasting menu. This menu is per person and not suitable for sharing.

Please ask our staff for assistance or a recommendation for Vegetarian options

all prices subject to 10% service charge

# WEEKDAY SET LUNCH

MONDAY-FRIDAY | 2-COURSES \$298 (STARTER & MAIN / MAIN & DESSERT)

3-COURSES \$358 (STARTER, MAIN & DESSERT)

## STARTER 前菜

### Witlof Soup |

*cream, spring onion, "Ras el hanout" spice*

菊苣忌廉湯、青蔥、香料

### Beef Tartare |

*poached quail egg, sourdough crisps (supplement + 30)*

生和牛他他、水煮鵪鶉蛋、酸種脆片

### Spanner Crab Risotto |

*edamame and sorrel (supplement +50)*

貴妃蟹意大利飯、枝豆、酸草

### Butter Poached Calamari |

*squid ink mayonnaise and pickled cucumber*

牛油汁煮魷魚、墨魚汁蛋黃醬、醃青瓜

### Jerusalem Artichokes |

*cashew cream & Chinese celery mayonnaise*

雅枝竹、腰果忌廉、芹菜蛋黃醬、松露

### Poached Taiyouran Egg |

*mushroom consommé, radish & green bean*

半熟日本雞蛋、蘑菇清湯、蘿蔔、青豆

# WEEKDAY SET LUNCH

MONDAY-FRIDAY | 2-COURSES \$298 (STARTER & MAIN / MAIN & DESSERT)

3-COURSES \$358 (STARTER, MAIN & DESSERT)

## MAIN 主菜

### Pumpkin Ravioli |

*thyme, buttermilk sauce*

南瓜意大利雲吞、百里香、白脫牛奶汁

### Rolled Chicken Breast |

*local shallot, cherry tomato, mushroom and black garlic sauce*

雞胸、紅蔥、車厘茄、蘑菇、黑蒜蓉醬

### Rangers Valley Flank Steak |

*roast asparagus, dukkah & potato dauphinoise (supplement +80)*

牛側腹肉牛扒、蘆筍、榛子、薯仔批

### Japanese Hamachi |

*roasted with pickled cucumber, fennel salad & baba ganoush ( supplement +50)*

日本油甘魚、醃青瓜、茴香沙律、茄子蓉

### Pressed Australian Lamb Rack | ( supplement +100)

*minted yoghurt, buttered peas, grilled figs & kale*

薄荷乳酪，牛油青豆，烤無花果和羽衣甘藍

### Grilled Octopus |

*Romesco sauce, charred courgette & olives*

八爪魚、紅椒堅果醬、意大利青瓜、橄欖

**SIDES 配菜**  
(+80 EACH)

**Triple Cooked Chips | 三炸薯條**

**Witlof Salad | lettuce, blue cheese & walnut 菊苣沙律、生菜、藍芝士、核桃**

**Broccolini & Brussel Sprouts | lemon & karasumi**

西蘭花苗、球芽甘藍、檸檬、烏魚子

## DESSERT 甜品

**Banoffee Pie** | *fresh banana & cream cheese on chocolate shortbread with dulce de leche*  
香蕉拖肥批、忌廉芝士、朱古力牛油酥餅、焦糖牛奶醬

**Bergamot Citrus Tart** | *toasted Swiss meringue & passion fruit*  
佛手柑撻、瑞士蛋白霜、熱情果

**Earl Grey Tart** | *mint chocolate mousse and berries*  
伯爵茶撻、薄荷朱古力慕絲、雜莓

**Two Cheese** | *trolley selection*  
自選兩款芝士 *Add more Cheese + 50 each variety*

## DRINKS 飲料

**Coffee Tea (+40)**  
咖啡或茶(+40)

### TEA

#### Traditional European Teas

*English Breakfast, Earl Green, Orange Root Ceylon*

#### Chinese Tea

*Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green*

#### Fruit & Herbal Teas

*Blue Muffin Rooibos, Persimmon Peach, Hot Lemon Water,  
Peppermint, Chamomile, Lemongrass & Ginger*

### COFFEE

#### Espresso

**Americano, Double Espresso**

**Cappuccino, Macchiato**

**Flat White, Latte**

**Hot Chocolate, Mocha**

*Iced + 5 Soy Milk + 5*