

MENU

Appetizer Platter

Tartlet with Veal and Black Elderberry

By Heinz Beck, La Pergola 🌟🌟🌟 MICHELIN Guide Italy 2024

Sea Urchin | Avocado | Carrot Jam | Zucchini | Mullet Roe

By Hideaki Matsuo, Kashiwaya Osaka Senriyama 🌟🌟🌟 MICHELIN Guide Kyoto | Osaka 2023

Beetroot Rose

By Sven Wassmer, Memories 🌟🌟🌟 MICHELIN Guide Switzerland 2023

Imperial French Caviar and King Crab in a Surprise Box

By Julien Tongourian, Robuchon au Dôme 🌟🌟🌟 MICHELIN Guide Hong Kong | Macau 2023

2022 Quinta de Soalheiro 'Primeiras Vinhas' Alvarinho, Vinho Verde, Portugal

Marinated Amberjack on Celeriac in Seawater and Oxidized Chocolate

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2022 Château Minuty 281 Rosé, Côtes de Provence, France

Lobster | Bamboo Shoot | Donko-shiitake-mushroom | Yuzu

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Sake - Jikon Omachi Hire Junmai Ginjo, Mie, Japan

Knöpfli Swiss Dumpling with Roasted Yeast and Truffle

By Sven Wassmer, Memories 🌟🌟🌟 MICHELIN Guide Switzerland 2023

2019 Jean-René Germanier 'Clos de la Couta' Pinot Noir, Valais, Switzerland

Wagyu Beef Chateaubriand and Foie Gras « Rossini » style with Vintage Port Wine and the Famous Mash Potato

By Julien Tongourian, Robuchon au Dôme 🌟🌟🌟 MICHELIN Guide Hong Kong | Macau 2023

2006 M. Chapoutier Ermitage 'Le Méal' Rouge, Rhône Valley, France

The « Dome » in Ivory Chocolate Shell with a Strawberry Gourmet Symphony

By Julien Tongourian, Robuchon au Dôme 🌟🌟🌟 MICHELIN Guide Hong Kong | Macau 2023

2016 Domaine Franco Chinois Petit Manseng, Hebei, China

Please inform our service staff of any food allergies or dietary requirements.
The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

晚宴菜單

開胃拼盤

小牛肉和黑接骨木莓撻

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海膽 | 牛油果 | 紅蘿蔔醬 | 節瓜 | 烏魚子

主廚：松尾英明，柏屋大阪千里山 🌟🌟🌟 京都大阪米芝蓮指南 2023

甜菜根玫瑰

主廚：Sven Wassmer, Memories 🌟🌟🌟 瑞士米芝蓮指南 2023

法國魚子醬配帝王蟹肉及海鮮果凍

主廚：Julien Tongourian, 天巢法國餐廳 🌟🌟🌟 香港澳門米芝蓮指南 2023

2022 Quinta de Soalheiro 'Primeiras Vinhas' Alvarinho, Vinho Verde, Portugal

醃鱈魚 | 海水芹菜根 | 氧化朱古力

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2022 Château Minuty 281 Rosé, Côtes de Provence, France

龍蝦 | 竹筍 | 冬菇 | 柚子

主廚：松尾英明，柏屋大阪千里山 🌟🌟🌟 京都大阪米芝蓮指南 2023

Sake - Jikon Omachi Hire Junmai Ginjo, Mie, Japan

瑞士餃子 | 烤酵母 | 松露

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2019 Jean-René Germanier 'Clos de la Couta' Pinot Noir, Valais, Switzerland

香烤牛柳及鴨肝配砵酒汁伴招牌薯蓉

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2006 M. Chapoutier Ermitage 'Le Méal' Rouge, Rhône Valley, France

鮮草莓之協奏伴香脆朱古力

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2016 Domaine Franco Chinois Petit Manseng, Hebei, China

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
餐牌內酒精飲料的酒精濃度達百分之一點二以上