

SET LUNCH

\$390 - 3 COURSES

STARTER

(Select One)

Toro Tartare

Nori Tempura, Toro
Uni, Ikura, Lemon Aioli

Shima Aji

Hosue Cured, Avocado, Grapes
Orange Fennel Vinaigrette
Caramel Chocolate Chips

Tomato Ceviche

Sea Grapes, Bocconcini, Basil Cream
Cilantro, Yuzu Kombu Water

Beancurd Prawn Roll

Potato, Button White Mushroom
Kombu Chicken Soup

MAIN COURSE

(Select One)

Roasted Pumpkin Salad

Mascarpone, Toasted Nuts, Avocado
Kombu, Shallot and Sesame Oil Dressing

A4 Miyazaki Beef Rice + \$160

Leek, Egg Yolk, Yakiniku Sauce

Kumamoto Pork and Mushroom Stewed Hay Smoked Ribeye + \$160

Cheese Foam, Foie gras
Button Mushrooms, Figs, Caviar

Potato Fondant, Caramelised Endive
Beef Jus

Sansho Chicken Rice

Jalapeno, Spring Onion, Ikura

Curry Cured Cod

Apple Chutney
Lime and Coconut Cream

DESSERT

(Select One OR Coffee / Tea)

Mille Feuille Tiramisu

Puff Pastry, Mascarpone, Pistachio Cream

Dark Chocolate Mousse Cake +\$48

Chocolate Mousse
Flourless Chocolate Cake

CHEF SIGNATURES

Truffle Brioche \$140

Japanese Scallop, Scallion Oil
Aged Cheddar Cheese

Pigeon Yakitori \$98

Pickled Daikon, Confit Pigeon

Wagyu Beef Toast \$160

Caviar, Chive, Uni, Passion Fruit Jelly

Hairy Crab Somen \$190

Hokkaido Hairy Crab, Ikura, Apple
Uni, Spring Onion

WINE OF THE DAY

House Red or White \$100

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
PLEASE INFORM US OF ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS IN ADVANCE



TASTING MENU

Truffle Brioche

Seared Scallop, Scallion Oil, Aged Cheddar Cheese

Toro Tartare

Nori Tempura, Toro

Uni, Ikura, Lemon Aioli

or

Australian Wagyu Tartare

Nori Crisp, Onion Confit, Fresh Wasabi, Salty Egg Yolk

Tomato Ceviche

Sea Grapes, Bocconcini, Basil Cream Cilantro, Yuzu Kombu Water

Sansho Chicken Rice

Jalapeno, Spring Onion, Ikura

or

A4 Miyazaki Beef Rice / Soy Marinated Toro Rice +\$160

Leek, Egg Yolk, Yakiniku Sauce / Ikura, Spring Onion, Jalapeno, Uni

or

Hay Smoked Ribeye +\$160

Potato Fondant, Caramelised Endive

Beef Jus

or

Uni Crab Meat Pasta / Carabinero Pasta +HK\$180

Hokkaido Hair Crab, Uni, Parmesan Cheese / Carabinero, Lemon Zest, Ikura, Prawn Sauce

Dark Chocolate Mousse Cake

Chocolate Mousse, Flourless Chocolate Cake

HK\$590