

SET X

HK\$650

[No Service Charge]

Amuse Bouche

Crab Tartlets

Live Mud Crab Deshelled, Phyllo Pastry,
Runny Crab Roe, Chinese Pickled Plum
Jelly

Licorice NZ Tua Tua Surf Clam Soup

Hokkaido Uni, Risotto

French Quail, Blue Berry Sauce,
Foie Gras, Truffled Caramel Crisps

Dulce

SET Y

HK\$1,080

[No Service Charge]

Amuse Bouche

Pan Seared Spanish Red Palamos Prawn

Rare Spanish Red Palamos Prawn, Stewed Lentils

Slow-Cooked Egg, Nero di Seppia, Tua Tua Surf Clams

Iberico Jamon Consommé, Abalone

Poached abalone in consommé of 48-month Iberico Jamon
with Cordyceps Militaris ("Winter Worm Summer Grass Flower")

Sous Vide Kinki Fish, Purple Yam, Lily Bulb, Fish Jus

Mud Crab Roe, Hand Made Egg Noodle, Scallion-Chili Oil

White Chocolate, Salted Duck Egg Yolk, Rice, Nori Seaweed

Shiro Miso Ice Cream, Apple Salted Caramel Cake Crumble, Pop Corn

TABLE 淨化
INGREDIENT BASED CUISINE 海鮮

8/F, The Pemberton, 22-26 Bonham Strand, Sheung Wan, 2815 2367