



MENU

AMINA MODERN EUROPEAN



8 COURSE TASTING MENU

HOMEMADE BREAD AND DIP 自家製麵包及特式醬
Brioche, Grissini, Focaccia, Nutty Rye, Baguette

AMUSE BOUCHE 餐上小品
Daily

HOKKAIDO OCTOPUS CRUDO 煙燻北海道八爪魚
Oregano Cured Hokkaido Octopus, Apple Wood Smoke, Pink Pepper, Italian Meringue, Kyoho Grape Picked, Cucumber Jus

BORDEAUX BEEF TARTARE 波爾多牛肉鞑靼
Bordeaux Beef Tartare, Beetroot Mayo, Capers, Chili Caviar, Squids Ink Tuille, Avocado Mousse, Wasabi Purée, Affilla Cress

JALAPEÑO MELONS GAZPACHO 墨西哥凍湯
Jalapeño, Cilantro, Honey Dew Melon, Greek Yoghurt, Sour Cream, Lime, Mint, Italian Parsley, Dill, Prosciutto

FOIE GRAS 香煎法國鵝肝
Pan-fried French Foie gras, Balsamic Glaze, Black Crumbles, Marsala Raisin Gel, White Radish Pickles

68°C SLOW COOK ORGANIC EGG 黑松露有機溫泉蛋
68°C Slow Cook Japanese Egg, Fresh Shave Black Truffle, Parmigiano Reggiano, Sundry Mushrooms, Salty Egg Yolks, Portobellos Creme, Rock Chive

SORBET 青檸檬雪葩
Lime Sorbet, Frozen Pomegranate, Kaffir Lime Leaf Foam, Matcha, Onion Sprouts

CHILE SEABASS 香煎智利鱸魚
Pan-fried Chile Seabass, Italian Zoodles, Zuppa Di Pesce, Basil Oil, Seafood Milk Foam

OR

LANGOUSTE RISOTTO 法國小龍蝦露筍意大利飯
France Langouste, Asparagus, Mascarpone, Lemon Zest, Lemon Jus, Parmesan, Parsley

OR

WAGYU BEEF CHEEK 紅酒燴和牛面頰肉
Red Wine Braised WAGYU Beef Cheek, Basil Spring Pea Purée, Baby Fungi, New Potato, Crispy Leek, Gremolata, French Jus

OR

AUSTRALAN LAMB RACK 開心果烤澳洲羊鞍
Roasted Australia Lamb Rack, Pistachio, Carrot Purée, Honey Glazed Rainbow Carrot, Carrot Chips, Candied Walnut

DESSERT 甜品

PETIT FOUR 小點
Tea, Banana lemon punch, Summer orange, Dark canache 72%, Passion wave

COFFEE OR SCENTED TEA

\$980

9 COURSE DELUXE MENU

HOMEMADE BREAD AND DIP 自家製麵包及特式醬
Brioche, Grissini, Focaccia, Nutty Rye, Baguette

CHEESE PLATTER 芝士拼盤
Petit Brie Le Maubert, English farmhouse cheddar, Safarin, Camembert

AMUSE BOUCHE 餐上小品
Daily

HOKKAIDO OCTOPUS CRUDO 煙燻北海道八爪魚
Oregano Cured Hokkaido Octopus, Apple Wood Smoke, Pink Pepper, Italian Meringue, Kyoho Grape Picked, Cucumber Jus

BORDEAUX BEEF TARTARE 波爾多牛肉韃靼
Bordeaux Beef Tartare, Beetroot Mayo, Capers, Chili Caviar, Squids Ink Tuille, Avocado Mousse, Wasabi Purée, Affilla Cress

JALAPEÑO MELONS GAZPACHO 墨西哥凍湯
Jalapeño, Cilantro, Honey Dew Melon, Greek Yoghurt, Sour Cream, Lime, Mint, Italian Parsley, Dill, Prosciutto

FOIE GRAS 香煎法國鵝肝
Pan-fried French Foie gras, Balsamic Glaze, Black Crumbles, Marsala Raisin Gel, White Radish Pickles

68°C SLOW COOK ORGANIC EGG 黑松露有機溫泉蛋
68°C Slow Cook Japanese Egg, Fresh Shave Black Truffle, Parmigiano Reggiano, Sundry Mushrooms, Salty Egg Yolks, Portobellos Creme, Rock Chive

SORBET 青檸檬雪葩
Lime Sorbet, Frozen Pomegranate, Kaffir Lime Leaf Foam, Matcha, Onion Sprouts

BOSTON LOBSTER 波士頓龍蝦
Pan-fry lobster, Honey-peach, Vanilla Beurre Blanc, Anise blossom, Caviar

OR

A4 MIYAZAKI WAGYU RIB EYE 炭燒A4宮崎和牛肉眼
Charcoal Grilled A4 Miyazaki Wagyu, Summer Truffles, Baby Asparagus, Brussels Sprouts, Horseradish Creme, Fig Vinaigrette

DESSERT 甜品

PETIT FOURS 小點
Tea, Banana lemon punch, Summer orange, Dark canache 72%, Passion wave

COFFEE OR SCENTED TEA

\$1380

6 COURSE WINE PAIRING MENU

HOKKAIDO OCTOPUS CRUDO 煙燻北海道八爪魚
Oregano, Cured Hokkaido Octopus, Apple Wood Smoke, Pink Pepper, Italian Meringue, Kyoho Grape Picked, Cucumber Jus
Macon-Lugny Les Charmes 2016

JALAPEÑO MELONS GAZPACHO 墨西哥凍湯
Jalapeño, Cilantro, Honey Dew Melon, Greek Yoghurt, Sour Cream, Lime, Mint, Italian Parsley, Dill, Prosciutto
Vinea Tempranillo Crianza 2013

FOIE GRAS 香煎法國鵝肝
Pan-fried French Foie gras, Balsamic Glaze, Black Crumbles, Marsala Raisin Gel, White Radish Pickles
Château Moulin De Bel Air 2014

SORBET 青檸檬雪葩
Lime Sorbet, Frozen Pomegranate, Kaffir Lime Leaf Foam, Matcha, Onion Sprouts

CHILE SEABASS 香煎智利鱸魚
Pan-fried Chile Seabass, Italian Zoodles, Zuppa Di Pesce, Basil Oil, Seafood Milk Foam
Bastion De L'Oratoire Chanson Chablis 2016

OR

LANGOUSTE RISOTTO 法國小龍蝦露筍意大利飯
France Langouste, Asparagus, Mascarpone, Lemon Zest, Lemon Jus, Parmesan, Parsley
Lotes Du Rhone E. Guigal 2016

OR

WAGYU BEEF CHEEK 紅酒燴和牛面頰肉
Red Wine Braised WAGYU Beef Cheek, Basil Spring Pea Purée, Baby Fungi, New Potato, Crispy Leek, Gremolata, French Jus
Château Côtes de Rol - Saint Emilion Grand Cru. 2011

OR

AUSTRALAN LAMB RACK 開心果烤澳洲羊鞍
Roasted Australia Lamb Rack, Pistachio, Carrot Purée, Honey Glazed Rainbow Carrot, Carrot Chips, Candied Walnut
Nipozzano Chianti Rufina Riserva 2011

DESSERT 甜品
Biancospino Moscato D' Asti

COFFEE OR SCENTED TEA

\$1360

A LA CARTE

CHEESE PLATTER 芝士拼盤	\$230
CAVIAR (20g) 魚子醬	\$620
18 MONTH PARMA HAM(100g) 巴馬火腿	\$180
ESCARGOTS 法式田螺	\$180
ROULADE 茄子鯖魚卷 <i>Mackerel, Eggplant, Sundry Tomato, Salsa Verde, Tapenade, Fresh Salad</i>	\$268
RAVIOLI 牛肝菌松露手工雲吞 <i>Porchi Mushrooms, Truffle Mezzelune, Sage Butter Sauce</i>	\$268
SALTIMBOCCA 荷蘭牛仔柳 <i>Veal Tenderloin, Sage, Parma Ham, Garden Veggie</i>	\$512
SPANISH IBERICO PORK LOIN 伊比利亞豬肉眼扒 <i>Spanish Iberico Pork Loin, Garden Veggie</i>	\$512
GORDON BLEU 伊比利亞豬哥倫 <i>Iberico Pork-Loin, Mozzarella Cheese, Mortadella</i>	\$512

