

5 COURSES TASTING MENU

五道菜品嚐套餐

SHOWCASE OF PRIME-CUT STEAK & JET-FRESH SEAFOOD

品嚐上等特級牛扒及世界各地海鮮

Lobster Bisque

Crème Fraiche, Dill Oil, Squid Ink Tapioca Crackers, Fennel Pollen

龍蝦濃湯

法式酸奶油、蒔蘿香草油、墨汁木薯薄脆、茴香粉末

Wieninger Wiener Berge Riesling
2016

Vienna, Austria

德國摩澤爾雷司令白葡萄酒

Beef Tartar Sandwich

Sea Urchin Mayonnaise, Caviar Baeri, Comfit Duck Yolk, Cracker

牛肉他他三文治

海膽蛋黃醬、魚子醬、油浸鴨蛋黃、薄脆片

Telmo Rodriguez 'Basa' Verdejo
2016

Rueda, Spain

西班牙弗德喬白葡萄酒

Seared Hokkaido Scallops

Jerusalem Artichoke & Fennel Foam, Comfit Fennel Garlic Crumble, Grapes, Guanciale

香煎北海道帶子

耶路撒冷阿枝竹、茴香泡沫、油浸蒔蘿、蒜香餅碎、提子、風乾豬面頰肉

Bouchard Finlayson 'Missionvale' Chardonnay
2015

Western Cape, South Africa

南非西開普省夏霞多麗白葡萄酒

Braised Australian Wagyu Beef Cheek

Baby Vegetables, Truffle Mash Potato, Ruby Red Port Wine Sauce

澳洲和牛面頰肉

炒雜菜、松露薯蓉、砵酒汁

Langmeil Steadfast Syrah Cabernet Sauvignon
2016

Barossa Valley, Australia

澳洲巴羅莎谷赤霞珠西拉紅葡萄酒

Chocolate Mousse

Raspberry Sorbet, Almond & Chocolate Crumble

朱古力慕絲

紅桑子雪芭、杏仁、朱古力餅碎

Tokaji Furmint Hárslevelű
2016

Tokaj, Hungary

匈牙利多卡伊甜酒

798 Five-Course Tasting Menu

五道菜品嚐套餐

+388 with Wine Pairing

品酒師推介葡萄酒搭配

Our tasting menu will be served to an entire table only

五道菜品嚐套餐只適用於全檯一起享用

10% service charge applies 另加一成服務費