



TASTING MENU

American Prime “Black Angus”

Traditional beef tartare, “bistro style”

NV Delamotte, Brut, Champagne, France

Glenfiddich IPA Cask (Speyside- Scotland)



Australian M5+ “Black Angus”

Short rib tataki

2014 Hands of Time, Stag’s Leap Wine Cellars

Clynelish single Malt 14 Yrs (Highland – Scotland)



Japanese A5 Hyogo Tajima “Kobe”

Homemade ravioli

2015 Châteauneuf-du-Pape, Bois de Pied Redal, Ogier

Hudson Rye Whisky (NY- USA)



Korean 1++ “Short Horn”

Hanwoo striploin

Served with our Comté cheese mashed potato

2015 Syrah Riserva, Baracchi

G&M Caol Ila 2003 (Islay- Scotland)



Sunny Monte-Carlo

Raspberry & chocolate bar

\$1,180 service charge per person

Additional \$600 for wine pairing per person

Additional \$600 for whisky pairing (30ml) per person

Prices are in Hong Kong dollars and subject to 10% service charge