

FRANTZÉN'S KITCHEN

Sheung Wan | HONG KONG

— SNACKS —

"SWEDISH SUSHI" 80

crispy lichens, seared venison, cep emulsion & frozen foie gras

CHAWANMUSHI 85

cauliflower, herring caviar, fermented mushroom jus & thyme

FRENCH TOAST 125

seasonal truffle, Balsamic vinegar, aged cheese & truffle tea

— TO BEGIN —

GREEN ASPARAGUS 195

fermented white asparagus sauce, morels, pea purée & toasted pistachios

NORWEGIAN SALMON 250

poached king crab, dill, avocado, horseradish & pickled cucumber
(add \$60 for Gustav Frozen Dill Vodka 30ml)

SEA OF JAPAN ROASTED SCALLOP 230

yuzu kosho emulsion, fingerlime, pickled daikon & dashi

VELOUTÉ 145

white onion, liquorice & smoked Marcona almonds

— CONTINUED —

NORTH ATLANTIC COD 245

goat cheese beurre blanc, rosemary, trout roe, pickled turnip & seaweed

BEEF TENDERLOIN 255

smoked shiitake, sauce Périgueux, chanterelle aioli, Enoki & dried wood garlic

MAGRET OF DUCK 235

raspberry "hot sauce", smoked tomato, sticky beet,
hay smoked roses & sprouted almond

PAN-SEARED TE MANA LAMB 260

leek purée, cep mushroom, petit pois, oyster & champagne sauce

(+10% service charge)