

FRANTZÉN'S KITCHEN

Sheung Wan | HONG KONG

WEEKLY DINNER MENU

4 COURSE – \$888 per person

7 COURSE – \$1188 per person

include bread & signature brown butter

—SNACKS—

CHAWANMUSHI

Jerusalem artichoke, Uni from sea of Japan, lobster bisque & sturgeon caviar

FRENCH TOAST

seasonal truffle, Balsamic vinegar, aged cheese & truffle tea

—FIRST—

WHITE ASPARAGUS

peas, mint, pine nut & FK "Curry Thai"

GRILLED LOBSTER

tomato, fermented garlic & mango

—SECOND—

NORTH ATLANTIC COD

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

BEEF TENDERLOIN

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

—THIRD—

STICKY BEETROOT

blackcurrant sorbet, liquorice, black berry marmalade & aged balsamic

OR

THYME ICE CREAM

tomato jam, meringue, marigold, birch tree oil & bee pollen

(+10% service charge)