

## 6 - COURSE TASTING MENU

**With Wine Pairing HK\$ 798 / Without Wine Pairing HK \$ 598**

SEASONAL SALAD

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SOUP OF THE DAY

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*Wine Pairing 4 Glasses of 6cl each*

PERFECT EGG  
Butternut Melon, Parsnip Chips

OR

DRY AGE BEEF TARTARE  
Served With Toasted Bread

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2018 Alsace, **Schlumberger**,  
Pinot Gris

OR

2021 Etna Rosso, **Tornatore**

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MIYAZAKI CHICKEN BALLOTINE  
Mustard Beurre Blanc Sauce

OR

GRILLED OCTOPUS  
Fennel Marmalade

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2021 Etna Bianco, **Tornatore**

OR

2021 Côtes-du-Rhône, **Dom. Duseigneur**,  
**La Goutte du Seigneur**

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GRILLED GROUPER  
Beurre Blanc Ink

OR

UK LAMB T-BONE  
Mash Potato

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2020 Simonsberg - Stellenbosch,  
**Laibach**, Chenin Blanc Sur Lie

OR

2018 Cahor, **Ch. Les Croisille**,  
Divin, Malbec

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DESSERT OF THE DAY

2019 Alsace, **Dirler - Cade**,  
Gewurztraminer

To Be Enjoyed By The Whole Table

Eco-Friendly Wines ♦ \*Minimum Spending 1 Set Or 1 Main Courses Per Person

All Items Are Subjected To 10% Service Charge/ Please Advise Us If You Have Any Allergies