

GIN, GIN, GIN DINNER

4 Courses \$458 per person

With a glass of complimentary bespoke cocktail

Additional \$198 for 2 glasses of local HK gin cocktail

A CHOICE OF APPETISERS



Beetroot and lemongrass soup

Garlic sour dough crouton

Teriyaki glazed quail breast

Confit leg spring roll, quail consommé

Soft boiled egg

Seasonal oysters (2 pieces)

Lemon, bergamot ponzu

(Additional \$40 per person)

A CHOICE OF ENTRÉE



Forest mushroom gluten salad

Endive, balsamic, black truffle, pine nuts

Crisp cordy ceps

Free range British pork terrine

Roasted apple gel, baby herbs salad

Crisp lavash

Sake steamed Abalone

Sea urchin sabayon, quinoa, Yuzu

(Additional \$40 per person)

A CHOICE OF MAINS



Honey glazed duck breast

Miso eggplant, teriyaki shitake

Roast garlic and thyme Pomme purée

Slow cooked grouper fillet

Smoked cod potato brandade, wakame seaweed

Prawn veloute, baby vegetables

Wagyu beef top sirloin

Soy glazed braised beef, garlic purée

Comte cheese potato

(Additional \$80 per person)

A CHOICE OF DESSERTS



Blueberry violet almond tart

Yogurt ice cream

70% Dark chocolate tart

Blueberries, fresh thyme

Cocoa and sea salt sorbet

Baked peach crumble (Vegan)

Caramel baked peach, almond crumble

Peach sorbet

Price is subject to 10% service charge.

All menu items are subject to change due to seasonality and availability. Please call us for the latest menu.

杜松子之約晚餐

四道菜晚餐 每位 \$458

包括一杯得獎調酒師精選雞尾酒

另加 \$198 可配兩杯本地釀酒雞尾酒

前菜 (三選一)



紅菜頭香茅湯

香蒜烤酸麵包粒

日式照燒醬鵝胸

鵝胸湯, 油浸鵝胸肉春卷, 流心蛋

即開時令生蠔 (兩隻)

檸檬, 佛手柑醋

(每位另加\$40)

頭盤 (三選一)



野生蘑菇烤夫沙律

菊苣, 意大利黑醋, 黑松露, 松子仁, 蟲草花

英國自由放養豬肉醬

燒青蘋果汁, 香草苗沙律, 香烤酸麵包

日式清酒蒸鮑魚

海膽蛋黃醬, 藜麥, 柚子汁

(每位另加\$40)

主菜 (三選一)



蜜糖鴨胸

味噌茄子, 照燒汁香菇, 燒香蒜百里香薯蓉

慢煮石斑魚柳

煙燻鱈魚薯仔, 海藻, 鮮蝦濃汁, 蔬菜苗

和牛上後腰脊肉

甜豉油燴牛肉, 蒜泥醬, 芝士薯仔

(每位另加\$80)

甜品 (三選一)



藍莓杏仁撻

乳酪雪糕

孟加里 70% 黑朱古力撻

鮮藍莓, 百里香, 海鹽可可雪葩

焗蜜桃奶酥

焦糖蜜桃, 杏仁奶酥, 蜜桃雪糕

另加一服務費。

食物或會因應季節變化及供應而改變，
請於訂座時向我們查詢最新菜單。