

## GIN, GIN, GIN DINNER

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**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

#### **Serrano ham and Cantaloupe melon**

Manchego cheese curd, crisp rice, figs

#### **Jumbo lump swimmer crab**

Coconut cream, asparagus, calamansi

Crisp seaweed

(Additional \$40 per person)

### A CHOICE OF MAINS



#### **Slow roasted French chicken breast**

Pomme purée, baby onion, black fungus

Green pea, bacon

#### **Atlantic Salmon fillet**

Sea urchin veloute

Green apple and Japanese pickled ginger salsa

Yuzu & prawn dressing sautéed potato

#### **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

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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

西班牙白毛豬火腿配哈密瓜

曼徹格芝士醬, 脆米餅, 無花果

珍寶藍花蟹

椰子奶油, 蘆筍, 四季橘, 脆海藻

(每位另加\$40)

### 主菜 (三選一)



慢煮法國雞胸

薯蓉, 洋蔥, 黑木耳, 青豆, 煙肉

大西洋三文魚柳

海膽濃汁, 日本腌生薑青蘋果沙沙, 柚子蝦汁炒薯絲

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。