

# 7 COURSES TASTING MENU

## Single Oyster Topped With Caviar

Dressed with Raspberry Foam

時令生蠔 · 魚子醬

## Lobster Bisque

Creme Fraiche | Dill Oil | Squid Ink Crispy Tapioca | Fennel Pollen

龍蝦濃湯

## Seared Hokkaido Scallops

Potatoes Cream | Potatoes Confit | Truffle

香煎北海道帶子

## Beef Rilette

Roasted Bone Marrow | Caviar

法式熟牛肉醬

## Pan Seared Foie Gras

Orange Chutney | Sansho Pepper | Rossana Sauce

香煎鵝肝配香橙酸辣醬山椒粉及羅薩娜醬汁

## Japanese Wagyu Beef Striploin

Oyster Mushrooms | Celery Root | Roasted Spring Onion | Leeks Dust

日本和牛西冷扒

## Icy Clementine

Vanilla Whipped Cream | Raspberry Jelly | Raspberry

冷凍柑橘

888

per person 每位

10% service charge applies

