



# GOURMET EXPERIENCE



## OCTOPUS CARPACCIO

Salmon roe & spice dressing, eggplant & radish

八爪魚薄片

配三文魚籽、茄子蓉醬及蘿蔔

*Domaine Ott 'By.Ott' Rosé*

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## EGG 65 DEGREES

Seasonal asparagus, hollandaise emulsion & iberico ham

65 度溫泉蛋

配時令蘆筍、荷蘭汁及黑毛豬火腿

*Mahi, Sauvignon Blanc*

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## ATLANTIC LINE CAUGHT SEA BASS

Authentic tai o x.o. sauce, tomato & fennel, lentils

烤阿特蘭大拖釣海鱸魚

配大澳X.O.醬、番茄茴香及小扁豆

*Hiedler 'Langenloiser Urgestein' Riesling*

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OR 或

## AUSTRALIAN WAGYU BAVETTE STEAK M8/9

Mash potatoes, shallot fondant, olive juice

澳洲 M8/9 和牛扒

配薯蓉、洋蔥及黑欖汁

*Tenuta Demaio, Nero Di Troia*

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## 72% WARM CHOCOLATE TART

Cocoa sorbet

72% 暖朱古力撻

配可可雪葩

*Coffee or tea*

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HK\$498 per person

每位 HK\$498

Additional wine pairing & coffee or tea + HK\$208 per person

美酒搭配及咖啡或茶每位另加 HK\$208

All prices mentioned are in hong kong dollars & 10% service charge applies

所有價目均以港幣計算及需另加 10% 服務費



# THE ENCLAVE