



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

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

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

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

72% WARM CHOCOLATE TART

Cocoa sorbet

72% 暖朱古力撻

配可可雪葩

Coffee or tea



THE ENCLAVE