

GOURMET EXPERIENCE

SCALLOP CEVICHE

Salmon Roe, Apple, Lemon, Avocado, and Wasabi Puree

北海道帶子薄片

三文魚籽，蘋果，檸檬，牛油果日本芥末醬

Artesis Cotes Du Rhone White Wine

TRUFFLE EGG AT 65 DEGREES

Truffle Mash Potatoes, Mushroom Gravy, and Panko Bread Crumbs

65 度溫泉蛋

松露薯蓉，蘑菇醬汁及自家制麵包脆

Fantinel Prosecco

ATLANTIC LINE CAUGHT SEA BASS **HK**

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

Artesis Cotes Du Rhone Red Wine

OR 或

US PRIME FLANK STEAK

Garden Green Salad, Asparagus, and Chimichurri Sauce

美國牛腹肉扒

田園沙律，時令蘆筍及阿根廷青醬汁

Mahi Sauvignon Blanc

SWEET POTATO CHEESECAKE

Served with Homemade Ice Cream

烤甜薯芝士餅

配自家制雪糕

Jurancon Ballet D' Octobre, Domaine Cauhape

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



Dairy Free
不含乳製品



Vegetarian
素食



Gluten Free
無麩質



Signature Dish
廚師推介



Local Dish
地道佳餚

THE ENCLAVE