

Romantic Chronicles

ASPARAGUS CARBONARA

Asparagus Jelly, Caviar

卡邦尼蘆筍

蘆筍果凍，魚子醬

Champagne Louis Roederer Collection 243

LOBSTER CONSOMMÉ

Homemade Lobster and Scallop Tortellini with Japanese Maitake Mushroom and Lime

法式龍蝦清湯

自家製龍蝦帶子雲吞配日本無茸菇及青檸

Puchang Xinjiang White wine

FOIE GRAS & CHOCOLATE

Pan Fried Foie Gras with Figs and Chocolate Sauce

香煎鵝肝

配無花果及朱古力醬

Santenay, Justin Girardin, Burgundy France (White wine)

BLACK COD FISH

Miso Glazed Cod Fish, Australian Broccoli and Celery Root

銀鱈魚

黑鱈魚西京燒配澳洲西蘭花苗及香芹菜

Cotes du Rhone Artesis, Ogier, Rhone Valley France (White wine)

M9 WAGYU BEEF

Daikon Fondant and black Truffle

澳洲 M9 和牛

配燉日本蘿蔔及黑松露

Torbreck "The Struie" Syrah, Barossa Valley Australia (Red wine)

CHOCOLATE FONDANT

78% Ecuador Chocolate Lava Cake with Homemade Raspberry Sorbet

朱古力心太軟

厄瓜多爾 78%黑朱古力配自家製紅桑子雪葩

Chateau Magnan La Gaffeliere, Saint Emilion Grand Cru, Bordeaux France (Red wine)

每位 HK\$888 per person

Additional wine pairing + HK\$398 per person

美酒搭配每位另加 HK\$398

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