



THE ENCLAVE

2 MGALLERY • 2 CHEFS • 1 STORY
4 HANDS DINNER

31st July

Presented by
Chef Hubert & Chef Fai

Welcome Bites

Snails & Parsley Croustis
香炸田螺番茜丸子

Lobster Cocktail & Tai O X.O Sauce
龍蝦雞尾酒沙律、大澳X.O醬

House Made Sharing Bread

Seaweed Butter, Onion Roscoff Butter
自家製麵包 (紫菜牛油、羅斯科夫洋蔥牛油)

The Seashell

Scallop Ceviche
酸橘汁醃製帶子

Glass of Santenay, Justin Girardin Burgundy, 2021 (Chardonnay)

The Foie Gras

Seared Goose Liver, Morels, Asparagus
香煎鵝肝、羊肚菌、蘆筍

Glass of Pinot Noir, Louis Latour Burgundy, 2022

The Fish

Saikyo-Style Cod Fish
西京燒鱈魚

The Meat

Wagyu Beef Tenderloin, Potato Layer, Porto Jus
和牛牛柳、千層薯、黑松露汁

Glass of Saint Emilion Grand cru, Chateau Magnan La Gafelliere, 2019

The Discover

Uni Cheese Cake & Coconut Sorbet
海膽芝士蛋糕、椰子雪葩

The Comfort

The Truffle
松露

HK\$988 per guest

Wine pairing \$348 (3 glasses)

All prices mentioned are in Hong Kong dollar and 10% service charge applies 所有價格均以港元計算，需另加一服務費
Accor Plus/ ALL Plus Members will receive a 10% discount 雅高A卡佳/ 雅高臻享卡會員可享9折優惠