

## 2 MGALLERY • 2 CHEFS • 1 STORY 4 HANDS DINNER

31<sup>st</sup> July

Presented by  
Chef Hubert & Chef Fai

### Welcome Bites

Snails & Parsley Cromesquis  
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)