

Executive Lunch

3-course 288
* 4-course 338

Burdock Salad 日式牛蒡沙律

Sesame dressing / Garden flower

Sake Pairing: Takizawa Tokubetsu Junmai 瀧澤 特別純米

OR

Clear Mushrooms Soup 蘑菇清湯

Shimeji / Tofu

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Grilled Rice Balls* 日式燒芝士飯團

Mozzarella / Wakame

Sake Pairing: Hana Kizakura Junmai Ginjo 花黃櫻純米吟釀

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Seared Barramundi 香煎盲曹魚柳

Cabbage / Home grown Pea Shoot

Wine pairing: Famille J.M. Cazes, Côtes du Rhône, Réserve, Rhône valley, France

OR

Organic Wagyu Beef Cheek 燴和牛臉頰肉

Potato Mousseline

Wine pairing: Cabernet Sauvignon, Glenelly Estate Reserve, Stellenbosch, South Africa

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Purin 日式焦糖布丁

Caramel Pudding

Wine pairing: Moscato, Pronol Dolce, Spumante, Italy

Coffee or Tea 咖啡或茶

Addition HK\$68 with glass of sake or wine pairing (100ml)

All prices are subject to a 10% service charge
Please advise our server if you have any food allergies or particular dietary preference