

## Executive Dinner

4-course 688  
\* 5-course 768

**Freshly Shuck Oyster N.2 2pcs** 即開時令生蠔

Lemon / Shallots vinegar

*Wine pairing: Sauvignon Blanc, Manatapu, Marlborough, New Zealand*

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**Green Asparagus** 蘆筍魚子醬

French Caviar / Syphon

*Wine pairing: Sauvignon Blanc, Stella Bella Skuttlebutt, Margaret River, Australia*

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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

**Black Angus Beef Tenderloin** 黑安格斯牛柳

Onion / Wine jus

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

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**Crème Brulee** 法式抹茶燉蛋

Matcha / Organic Madagascar Bourbon Vanilla

*Wine pairing: Moscato, Pronol Dolce, Spumante, Italy*

**Coffee or Tea** 咖啡或茶

*Enjoy 2 glasses of wine pairing for \$168 per person.*

*Enjoy 3 glasses of wine pairing for \$198 per person.*

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