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MGALLERY HONG KONG



THE SILVERI

MGALLERY HONG KONG

2 MGallery, 2 Chefs, 1 Story

Four Hands Dinner

24 July 2025

Amuse Bouche

Snail Croustilles, Parsley

香炸田螺番茜丸子

Lobster Cocktail, Tai O XO Sauce

龍蝦雞尾酒沙律, 大澳XO醬

Vidal-Fleury, Cote du Rhone Blanc 2023

Homemade Bread, Seaweed Butter,
Onion Roscoff Butter

自製麵包, 紫菜牛油, 羅斯科夫洋蔥牛油

Scallop Ceviche

酸橘汁醃帶子

Vidal-Fleury, Crozes Hermitage Blanc 2022

Seared Foie Gras, Morel Mushroom, Asparagus

香煎鵝肝, 羊肚菌, 蘆筍

Vidal-Fleury, Condrieu 2020

Saikyo-Style Cod Fish

西京燒鱈魚

Vidal-Fleury, Cote du Rhone Rouge 2021

Wagyu Beef Tenderloin, Potato Mille-Feuille,
Port Wine Jus

和牛牛柳, 千層薯, 砵酒汁

Vidal-Fleury, Chateaufort-Pape Rouge 2019

Uni Cheese Cake, Coconut Sorbet

海膽芝士蛋糕, 椰子雪葩

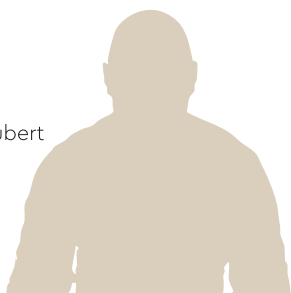
The Truffle

松露

HK\$ 1,188

+ 10% service charge

Chef Hubert



Chef Fai



TANGRAM
BISTRO & BAR

THE ENCLAVE

• Please advise our server if you have any food allergies or particular dietary preferences
如有任何食物敏感或膳食偏好，請知會餐廳職員