

whisk

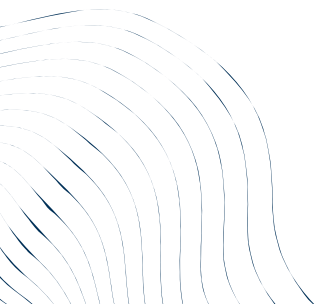
Craft on the table

Discover innovative dishes inspired by seasonal Japanese produce and crafted with French finesse in constantly evolving menus by Chef William Lau.

Plant-based ALTERNATIVE

We're happy to prepare a fully plant-based version of this menu upon request.

Please let us know in advance.



South China Morning Post

Omakase

INVITE THE UNEXPECTED

If you wish to celebrate your special occasion or simply invite an element of surprise to make your dining experience even more memorable, request for **omakase experience** also available with sommelier's recommendations.

HK\$1,888 for 12 courses Omakase
HK\$680 for 6 glasses of wine pairing

Advance booking is required.

Finesse

Eel

blinis, thyme, kombu

Prosecco Rosé, Ca'Vit Lunetta DOC 2020, Italy

Fukuoka Tomato

granita, Perrier-Jouet champagne

* Caviar

cod brandade, yam

* *Shichiken Yama no kasumi Sparkling, Japan*
七賢山ノ霞スパークリング

Hirame

shishito pesto, raisin & capers jam

Rkatsiteli, Puchang Vineyard 2018, China

* Yari-ika

passion fruit, creamy cheese, nori

* Lobster (+HK\$178 add uni)

tomato confit, cognac

**Riesling, Egon Müller, Scharzhof 2020, Germany*

Guinea Fowl

grape jam, bbq baby carrot, harissa

OR

Saga Wagyu A4 (+HK\$238)

okonomiyaki

Nuits-Saint-Georges Les Fleurieres

Domaine Jean-Jacques Confuron 2017, France

Yamanashi Peach

rose, hibiscus

Kitaika Honten, Kurand Kaniku, Liqueur Peach, Japan
北岡本店 蜜桃果実酒

* Taro

mochi, ice-cream, shiso

Miso
choux

HK\$980 for 6 courses
* HK\$1,288 for 10 courses

ADD

HK\$480 for 4 glasses
* HK\$680 for 6 glasses

 **Members enjoy 25% discount**

(Offer is not valid in conjunction with other promotions, discounts, vouchers or cash vouchers for the set menu)

All prices are subject to 10% charge.