



SINCE 1928

HERITAGE TASTING MENU

\$598 PER PERSON

EXCLUSIVE WINE PAIRING
+\$388 PER PERSON

To Start

(Choose 1)

Prawn Cocktail

vsop marie rose sauce, romaine

Jack's Creek Wagyu Tartare

egg yolk, apricot hot sauce, fried sourdough

Italian Burrata

rosemary oil soaked sourdough, white anchovy, lemon

Monthuys & Fils NV

or

"Vini del Re" Lambrusco Grasparossa NV

Soup

(Choose 1)

V Beetroot and Vegetable Borscht

from our shanghai days

French Onion Soup

gruyère, garlic crouton

V Mulligatawny Soup

apple, mango, red lentils, coconut

Maison Trimbach Gewurztraminer 2020

or

Leonor Palo Cortado Seco 12 Years

Main

(Choose 1)

Choice of Jimmy's Madras: Chicken, Prawn, Vegetable
steamed rice, signature condiments

Jimmy's Wagyu Beef Stroganoff

served with steamed rice

Chicken Supreme 'Kiev'

garlic herb butter, creamed potatoes

Spicy Garoupa Fillets

bell pepper, pickled vegetables, fettuccine

William Fèvre Domaine Chablis 2022

or

Château Bonnin Pichon 2020

Dessert

(Choose 1)

Sticky Toffee Date Pudding

crème fraîche ice cream, caramel sauce

Crepe Suzette

mandarin, grand marnier, vanilla ice cream

Baked Alaska, for 2 to share

pistachio and cherry ice cream, italian meringue (please allow 20 minutes)

Zaccagnini Moscato Passito Plaisir 2019

V = Vegetarian

*Vegetarian options available upon request

Prices are in Hong Kong dollars and subject to a 10% service charge.
Please advise our staff if you have any food allergies or intolerances.