

Kindly note:
This menu is from 7.15pm. Available on
October 1st Only. Fireworks Viewing.

The venue is not liable for any changes,
delays or cancellations of the fireworks
display.
Special requests and seating preferences
are subject to restaurant availability.

FIREWORKS MENU

PUMPKIN SOUP

brown butter, curry crema
Prosecco Casa Gheller, Italy

STEAK TARTARE

koji, sundried tomatoes, smoked egg yolk, 24-month parmesan
GSM, Domaine Brusset, Laurent B., Côtes du Rhône, France
or

BLUEFIN TUNA TARTARE

charred ginger scallion gremolata, prawn crackers
Loureiro, Azevedo, Vinho Verde, Portugal
or

BURRATA SALAD (V)

roasted beetroot, persimmon, kale, pistachio, preserved lemon, house dressing
Loureiro, Azevedo, Vinho Verde, Portugal

BONE MARROW

savory bread pudding, sherry vinegar gastrique, Wagyu short rib
Valdigué, J. Lohr Estates Wildflower, Monterey, California, USA
or

GRILLED SPANISH OCTOPUS

sweet peas, red pepper sauce, crispy potatoes, yuzu mayonnaise
Cortese, Fontanafredda 'Gavi di Gavi', Piedmont, Italy
or

CRISPY CAULIFLOWER (V)

yogurt, curry, pomegranate, preserved lemon gremolata
Cortese, Fontanafredda 'Gavi di Gavi', Piedmont, Italy

WAGYU STRIPLOIN

mashed potatoes, bbq Brussels sprouts, red wine sauce
Malbec, Casarena 'Reservado', Mendoza, Argentina
or

LOBSTER PASTA WITH SHAVED TRUFFLE

San Marzano tomatoes, sundried tomatoes, lobster bisque, parmesan cheese
Pinot Noir, Domaine Roux, Bourgogne, France
or

PORCINI RISOTTO WITH SHAVED TRUFFLE (V)

Pinot Noir, Domaine Roux, Bourgogne, France

CHOCOLATE BROWNIE

brown butter sauce, cherries, toasted pecans, vanilla ice cream
Ruby Port, Taylor's, Portugal

MENU \$1088 per person | **PAIRING** Wine +\$348 Non alc. +\$300

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FIREWORKS MENU

PUMPKIN SOUP 南瓜湯 配焦化牛油及咖喱奶油

Prosecco Casa Gheller, Italy

STEAK TARTARE 生牛肉他他 配米麪、日曬番茄、煙燻蛋黃、24個月巴馬臣芝士

GSM, Domaine Brusset, Laurent B., Côtes du Rhône, France

or

BLUEFIN TUNA TARTARE 藍鰭吞拿魚他他 配薑蔥醬及蝦片

Loureiro, Azevedo, Vinho Verde, Portugal

or

BURRATA SALAD (V)

水牛芝士 配烤紅菜頭、甜柿、羽衣甘藍、開心果、檸檬及自製醬汁

Loureiro, Azevedo, Vinho Verde, Portugal

BONE MARROW 烤牛骨髓 配雪莉酒汁、和牛肉醬及鹹麵包布甸

Valdiguié, J. Lohr Estates Wildflower, Monterey, California, USA

or

GRILLED SPANISH OCTOPUS

烤西班牙八爪魚 配青豆、紅椒醬、脆薯角及柚子蛋黃醬

Cortese, Fontanafredda 'Gavi di Gavi', Piedmont, Italy

or

CRISPY CAULIFLOWER (V) 烤椰菜花角 配酸奶、咖哩、紅石榴及檸檬

Cortese, Fontanafredda 'Gavi di Gavi', Piedmont, Italy

WAGYU STRIPLOIN 和牛西冷扒 配薯蓉、烤椰菜仔、紅酒汁

Malbec, Casarena 'Reservado', Mendoza, Argentina

or

LOBSTER PASTA WITH SHAVED TRUFFLE

龍蝦意粉 配鮮刨黑松露、聖馬札諾番茄、日曬番茄、龍蝦濃湯及巴馬臣芝士

Pinot Noir, Domaine Roux, Bourgogne, France

or

PORCINI RISOTTO WITH SHAVED TRUFFLE (V)

牛肝菌意大利燉飯 配鮮刨黑松露

Pinot Noir, Domaine Roux, Bourgogne, France

CHOCOLATE BROWNIE

朱古力布朗尼 配焦化牛油、車厘子、碧根果及雲呢拿雪糕

Ruby Port, Taylor's, Portugal

每位 \$1088 | 配酒 +\$348 配無酒精飲品 +\$300

價格以港幣計算。另加10%服務費。