



Wine Dinner Set Menu 30 July 2026

Yellowtail Carpaccio with Caviar, Peach and Fennel Timbale
油甘魚魚生薄片配黑魚籽、蜜桃及茴香
Gini Soave Classico 2024

Chicken Ballotine with White Asparagus in Hollandaise Sauce
法式雞卷配白蘆筍及荷蘭汁
Marco Felluga Just Molamatta Bianco Friuli Doc 2024

Lamb Rack Wrapped in Caul Fat with Chanterelle Mushrooms,
Romanesco Broccoli and Beetroot
豬網油羊架配雞油菌,羅馬椰菜及紅菜頭
Terra Costantino deAetna Etna Rosso Doc

Cannelloni with Sautéed Lobster and Spinach Ricotta
香煎龍蝦配菠菜及意大利芝士粗管麵
Gini Soave Classico Contrada Salvarenza

Japanese Matcha Mousse with Hokkaido Tokachi Red Bean Mochi
日本抹茶慕斯配北海道十勝紅豆麻糬

HK\$688 per person 每位

Price is subject to 10% service charge
以上價目按原價另收加一服務費

If you have any concerns regarding food allergies or dietary restrictions,
please alert our staff prior to serving yourself.
如果您對食物過敏或飲食限制有任何顧慮，請在用餐前告知我們的工作人員。