

Chef Francky Semblat

Seasonal Menu

LANGOUSTINE ASPIC

coral sauce · crunchy condiments
Marie Demets · Intransigeance · Brut Nature
Champagne · France · 2018



HOKKAIDO SEA URCHIN

crustacean Chawanmushi · fennel emulsion

OR

MATSUTAKE MUSHROOM

Château-Chalon sauce · gyoza veal ravioli
Domaine Sigalas · Assyrtiko
Santorini · Greece · 2022



SIMMERED MONKFISH

buttermilk sauce · Oscietra caviar · Romanesco broccoli

Nihonsakari Brewery · Junmai Daiginj
Nishimomiya · Hyogo Prefecture · Japan

OR

DUO OF DUCK & FOIE GRAS

slow cooked · fresh almond · marinated cherries
Benanti Rovittello · Particella No. 341
Etna Rosso Riserva · Sicily · Italy · 2016

KAGOSHIMA BEEF TENDERLOIN

chimichurri condiments · buttered potatoes + 300
Château Smith Haut Lafitte · Pessac Leognan
Bordeaux · France · 2014



LES FRÈRES MARCHAND

Jockey Club premium cheese selection + 160

OR

INFUSED FLAT PEACH

Rosé Champagne jelly · oolong tea ice cream · almond chips
Alta Yari · 4 Nevadas · Torrontés
Mendoza · Argentina · 2021

4-COURSE 1,488 PER PERSON

5-COURSE 1,688 PER PERSON

6-COURSE 1,888 PER PERSON

WINE PAIRING 688 PER PERSON
4 GLASSES

If you have food allergies, please inform our colleague
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡