## THE PERFECT PAIRING X ENIGMA

#### HSBC BUY 1 GET 1 FREE X 7-COURSE MENU

		Alaskan King Crab <sup>°</sup> Salt Tomatoes <sup>°</sup> Espelette <sup>°</sup> Extra Virgin Olive Oil <sup>°</sup> Uchibori Vinegar <sup>°</sup> Ginger <sup>°</sup>
A glass of Dom Pérignon 2015 with the 'perfect paired' dish for one guest	558	Tauri Aii ° Sudrashi ° Drikan ° Cingar Flaurer °
The Dom Pérignon Society Journey Including 5 glasses		Tsuri Aji <sup>°</sup> Sudachi <sup>°</sup> Daikon <sup>°</sup> Ginger Flower <sup>°</sup> Ginger Root <sup>°</sup> Daikon Cress <sup>°</sup> OR
with the 'perfect paired' dish for one guest	2,988	من Aka Uni ° Cauliflower ° Lobster ° Royal Cristal Caviar ° Acipenser Schrenckii X Huso Dauricus °
A bottle of Dom Pérignon 2015 with the 'perfect paired' dishes for two guests	2,800	add 498
		Aka Amadai ° Bouillabaisse ° Kabocha ° Mikan ° Manni 'Per Me Giglio' Extra Virgin Olive Oil ° OR
		Blue Lobster ° 1 Year Aged Acquerello Carnaroli Rice ° Lacto Fermented Cashew Nut Butter ° Togarashi ° Blue Lobster Roe ° Shiro Koji ° Summer Squash ° Coconut °
#AmberEnigma		add 348
Textural 🖁 Rich 🚆 Earthy		Normandy Scallop <sup>°</sup> Salt-Roasted Celeriac <sup>°</sup> Scallop Garum <sup>°</sup> White Alba Truffle <sup>°</sup> Toasted Hazelnut Butter <sup>°</sup>
		Roe Deer Loin ° Neck & Foie Gras a La Royal ° Beetroot ° Mas A Miel ° Plum ° OR
		Wagyu ° Braised Rib Cap & Oxtail ° Button Mushroom ° Crosnes ° Home Made Beer Vinegar ° add 500
		Williams Pear <sup>°</sup> Yellow Bell Pepper <sup>°</sup> Saffran <sup>°</sup> Maracuja <sup>°</sup> Ginger <sup>°</sup> Honey Vinegar <sup>°</sup>
		Vao 42% Chocolate ° Kumquat ° Gianduja ° Black Fermented Kumquat °
		HKD 2,488
Limited availability. The dish contains seafood. Offer only for the entire table.		add Amber wine pairing (3 glass) HKD500 per person
Applicable with all set menus. All prices in Hong Kong dollars and subject to 10% service charge.		*** Please be aware that wild game dish may contain shot pellets and small bones

All menus are subject to price and seasonal change.

All prices in Hong Kong dollars and subject to 10% service charge. All menus are subject to price and seasonal change. ''Buy 1 Get 1 Free is based on menu only, and does not apply to supplements & Beverage '' menu by: richard ekkebus, culinary director

### THE PERFECT PAIRING X ENIGMA

A glass of Dom Pérignon 2015 with the 'perfect paired' dish for one guest	558
The Dom Pérignon Society Journey Including 5 glasses with the 'perfect paired' dish for one guest	2,988
A bottle of Dom Pérignon 2015 with the 'perfect paired' dishes for two guests	2,800

# #AmberEnigma

Textural Rich Earthy

#### HSBC BUY 1 GET 1 FREE X 7-COURSE VEGETARIAN MENU

Heirloom Tomato ° Strawberry ° AN Soymilk 'Burrata' ° Rose ° Lemon Verbena ° Extra Virgin Olive Oil °

Tonburi ° Potato ° Leek ° Wakame ° Horseradish °

1 Year aged Acquerello Carnaroli Rice ° Lacto Fermented Cashew Nut Butter ° Togarashi ° Shiro Koji ° Summer Squash ° Coconut °

> Paimpol Bean <sup>°</sup> Black Trumpet Mushroom <sup>°</sup> Perigord Black Winter Truffles <sup>°</sup> Vin Jaune <sup>°</sup>

Purple Artichoke ° Cippolini Onion ° Yunnan Morels ° Manni 'Per Me'' Olive Oil °

Williams Pear 'Yellow Bell Pepper 'Saffran' Maracuja 'Ginger 'Honey Vinegar'

Vao 42% Chocolate <sup>°</sup> Kumquat <sup>°</sup> Gianduja <sup>°</sup> Black Fermented Kumquat <sup>°</sup>

HKD 2,488

add Amber wine pairing (3 glass) HKD500 per person

All prices in Hong Kong dollars and subject to 10% service charge. All menus are subject to price and seasonal change.

"Buy 1 Get 1 Free is based on menu only, and does not apply to supplements & Beverage"

menu by: richard ekkebus, culinary director

Limited availability. The dish contains seafood. Offer only for the entire table. Applicable with all set menus. All prices in Hong Kong dollars and subject to 10% service charge. All menus are subject to price and seasonal change