

# T A B L E

*by Sandy Kwong*

## OMAKASE MENU

October 2018  
[HK\$1,200/pax]

### Amuse Bouche

Rare Norwegian Langoustine, Mustard Green Panna Cotta

French Bouchot Mussels, Puffed Rice,  
Peanuts, Saffron, Raspberry

'Flower Crab', °63 Egg Yolk, Arabica Espresso

Goose Tortellini, Poached Pear, Porcini Espuma

Charred Heart of Mallard, Taro Croquette

Rabbit Fish, Tonkin Jasmin, Umeboshi-Fish Bouillon

36-Hr US Prime Beef Short Ribs

Dessert

(10% Service Charge Applies)

depurated seafood specialist | 淨化海鮮