



Pioneer in **INGREDIENT BASED CUISINE**, the culinary team decides on the preparation style that best suits the particular ingredient. Dishes employ French, Spanish, Mediterranean, Japanese, Korean flavors and techniques in preparation.

**OMAKASE.** Please inform us in advance at booking if you'd like to enjoy our omakase style meal "I will leave it to chef" to decide my courses. Fixed price starts at \$1,200 per person. Whole table must do omakase.

作為**食材料理**的先驅者，餐桌烹飪團隊為個別食材精闢選取至優質的備煮方式。餐桌的菜式包含了法國、西班牙、地中海、日本、韓國等地的備煮技術及其風味原素。

**廚師發辦** — 如果您想享用我們”廚師發辦”的菜式，敬請提前聯絡我們預定。定價每位由\$1,200起。需全檯訂煮。

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## STARTER

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### **Soy Cured Crab Sashimi (\$268) ★**

Korean Style Soy Marinated Raw Mud Crab. Takes 6 days to dehydrate and cure.

### **Spanish Red Prawn Sashimi (\$188) (L) / (\$388) (Jumbo)**

Head is served flash fried with citrus salad.

### **Lobster Macchiato (\$198) / Lobster Espresso (\$148) ★**

Concentrated Lobster Bouillon, Lobster Foam, Star Anise, Fried Lobster Chunk

### **French Beef Carpaccio (\$328)**

Raw thinly sliced beef of French Blanc d'Aquitaine breed from farm and boucherie of Alexandre Polmard. Portion for sharing.

### **Pan Seared French Quail, Taro Mash, Grilled Figs (\$158)**

### **Pan Fried Foie Gras, Hazelnut Espresso (\$188)**

### **Molten Crab Cake, Umeboshi Aioli (\$328) ★**

signature dish ★

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## HAM

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**Ibérico Bellota Jamón**

**36 months (\$158/50g or \$268/100g)**

**48 months (\$208/50g or \$398/100g)**

**Charcuterie Board (\$128/100g)**

**Goose Salami / Cured Chorizo**

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## 63° EGG

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**Lobster Foam, Hokkaido Uni (\$228) ★**

**Pan Seared Norwegian Scampi, Truffled Parsnip (\$188)**

**48-month Ibérico Bellota Jamón, Parsnip (\$128)**

**Hokkaido Scallop Carpaccio, Squid Ink (\$188)**

**Fresh “Flower” Crab Meat, Arabica Espresso (\$188)**

**French Fries, Ibérico Bellota Jamón, Gruyere-Reblouchon Cheese Fondue (\$168)**

signature dish ★

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## PASTA

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**Hand Made Tagliolini, Live “Flower” Crab Meat, Chili-Scallion-Anise Oil (\$238)**

**Hand Made Tagliolini, Spanish Red Prawn (\$238)**

**Hokkaido Uni, Angel Hair (\$238)**

Angel hair pasta cooked in lobster stock and mashed uni. Served with oven dried garlic infused cherry tomato.

**“HK Typhoon Shelter” Angel Hair (\$168)**

Angel hair cooked with crab stock then tossed in crab-chili-garlic-black bean infused EVOO


**Linguine, Tua Tua Surf Clams, Garlic & Chili (\$198)**

**9-Year Aged Risotto, Spanish Red Prawn & Hokkaido Uni (\$288)**

**Mud Crab Meat & Roe, Garlic Rice (\$1,680) (Full)\* / (\$980) (Half)**

Advance Ordering Required. \*Recommended for sharing by 4-6.



signature dish 

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## MAIN

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### **Grilled Pluma Ibérico (\$328/6oz)**

Meat from Neck of Iberian Bellota Pigs. Slow cooked then charred, served medium with red chimmichurri sauce.



### **US Prime Sirloin (\$428/10oz)**

Natural / Certified Humane

### **US Prime Ribeye (HK\$488/12oz)**

Greater Omaha Brand / Certified Natural

### **US Prime Tomahawk (approx. 50-60oz)**

2-day Advance Ordering Required

### **Korean 1<sup>++</sup> Ribeye (HK\$80/1oz)**



### **Welsh Salt Marsh BB Lamb T-Bone (\$288)**

### **Whole Live Boston Lobster (\$580)**

Grilled With Brown Butter / Poached. Claws Can Be Served With Pasta or Salad.



### **Whole Live French Blue Lobster** (Seasonal Price)

Grilled with brown butter / Poached / Slow Cooked served out of shell with citron foam.

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## SIDES

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### **Lobster Home Fries (\$88)**

Lobster Gravy, Melted Mozzarella, Hand Cut Fries.

### **Shiro Maitake Mushroom (\$88)**

Grilled white maitake with Remoulade Sauce

### **Blackened Brussel Sprouts (\$88)**

With Vietnamese Fish Sauce Vinaigrette

### **Side Garden Salad (\$88)**

With Balsamic Vinaigrette