

# The Kitchen

## TASTING MENU

French Oysters on Ice

精選法國生蠔

Or 或

Chef's Selection Assorted Sashimi

精選刺身

Or 或

Selection of Salad at our Salad Bar

自選沙律吧

Or 或

Fresh Crabmeat with Japanese Tomato and Avocado Salad

鮮蟹肉配日本蕃茄及牛油果沙律

Or 或

Grilled Tiger Prawn with Caprese Salad

扒虎蝦配意式蕃茄水牛芝士沙律

[Arlaux, Brut N.V, Champagne, France](#)

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Cappuccino of Wild Mushroom

野菌湯

Or 或

Lobster Bisque

龍蝦湯

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U.S. Black Cod Fillet with Tomato Salsa and Yuzu Soy Butter Sauce

美國鱈魚柳配蕃茄及日本柚子豉味牛油汁

Or 或

Seared Scallops with Maitake Mushroom and Crustaceans Sauce

香煎帶子伴舞茸菌及鮮濃蝦汁

[Domaine William Fèvre, Chablis Grand Cru, Vaudèsir Burgundy, France, 2011](#)

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Kagoshima Wagyu Beef Sirloin (100g)

A3 級鹿兒島和牛西冷 (100g)

Or 或

U.S.D.A. Prime Beef Tenderloin

美國特級牛柳

Or 或

British Pork Chop

英國豚排

Or 或

Australian Lamb Chops

澳洲羊扒

[Janzen Estate, Cabernet Sauvignon Napa Valley, USA, 2005](#)

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Coffee Jelly with Caramel Mousse and Vanilla Ice Cream

咖啡啫喱配焦糖慕絲及香草雪糕

Or 或

Vanilla Cream Brulee

法式焦糖燉蛋

Or 或

Fresh Fruit Salad

鮮果沙律

Or 或

Choice of Ice Cream or Sherbet

精選雪糕或雪葩

[Château de Myrat Sauternes, France, 2011](#)

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Coffee or Tea

咖啡或茶

Menu Price \$980 per person 每位\$980

With wine pairing \$1,580 per person 配搭餐酒每位\$1,580