

the landmark menu ◦◦◦

5-course menu a celebration of the black winter truffle

canapés

amuse bouche

vitelotte potato

salad tossed with vintage sherry vinegar, manni olive oil
culatello di zibello, shallots, gherkins & black winter truffles ◦◦◦
2007 Château Roubine, 'Terre de Croix', Côtes de Provence

organic egg

with black winter truffle, bread croutons
& crispy chicken skin ◦◦◦
2005 Szepsy, Furmint Dry, Hungary

puntalette

prepared like a risotto with alsatian bacon & white mushrooms;
'carbonara' style topped with black winter truffles ◦◦◦
2005 Domaine Joblot, Givry 1er cru 'Bois Chevaux', Burgundy

bresse poulard

breast, steamed with black winter truffles
barolo vinegar glazed root vegetables, potato mousseline,
jus & albufera emulsion ◦◦◦
2001 Luca Abrate, Nebbiolo d'Alba 'Ceisa' Piedmont

manjari 64% chocolate

bar glazed with bitter chocolate
& passion fruit sorbet ◦◦◦
NV Marco de Bartoli Marsala 10 anni, Sicily

illy coffee, tea or infusions & petits fours ◦◦◦

menu by richard ekkebus ◦◦◦



5-course landmark menu at HK\$1,888 per person
5-glass wine pairing available for additional HK\$988 per person

all price in hong kong dollars & subject to 10 % service charge