



KRUG
CHAMPAGNE

Tasting Menu By Chef **KONISHI**

Amuse Bouche/Appetizer/Fish or Meat/Dessert \$680

Amuse Bouche/Appetizer/Risotto/Fish/Meat/Dessert \$980

Authentic Wine Pairing

4 Glasses at \$720

3 Glasses at \$520

Krug Grande Cuvée (375ml) \$1,080

Juyondai Tokugin Nama Chozo 十四代特吟生貯藏酒 (300ml) \$1,680

AMUSE BOUCHE

3 Kinds of Seasonal Items

APPETIZERS

White Asparagus Salad

White Asparagus Snow Powdered Ice

French Oyster

Fine de Claire with “Jambon” Iberico Ham and Parmesan Chips

Barley Risotto

Abalone and Shimanto Seaweed with Lotus Root

FISH

Japanese Sea Bass

Japanese “Nanohana” Coulis and Green Olives

MEAT

French Wild Game

Wild Game and Foie Gras Pie with Sauce Roannaise

Japanese Wagyu

Charcoal Grilled Hida Tenderloin and Beef Tartar with “Monaka” Biscuit

(Additional \$200)

DESSERT

French Crème d’Anjou

Madeline with Pink Guava Ice Powder



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Shop 1 G/F, The Oakhill, 16 Wood Road, WanChai, Hong Kong

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