



KRUG
CHAMPAGNE

Tasting Menu By Chef **KONISHI**

8 Course \$1,980

Authentic Wine Pairing

6 Glasses at \$980

4 Glasses at \$780

Krug Grande Cuvée (375ml)
\$1,080

Amuse Bouche

3 Kinds of Seasonal Items

White Asparagus Salad

with White Asparagus Snow Powdered Ice

Hokkaido Sea Urchin

with Spring Onion Mousse & Onion Chips

Poached White Asparagus

in Smoked Butter with Iberico Ham and Comte Cheese Espuma

French Barley Risotto

Abalone and Shimanto Seaweed with Lotus Root

Japanese “Hirame”

Pan-Fried Flat Fish with Turnip Stuffed with Brittany Crab in White Wine Sauce

French Blue Lobster

with Citrus Flavored White Asparagus in Red Wine Vinegar Sauce

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Japanese Wagyu

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

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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