



COBO HOUSE
by 2am : dessertbar

STARTER

SMOKED TUNA Sesame Tuna Tartare, Mustard Yuzu Snow, Seaweed Wild Rice, Purple Cauliflower	\$178
MUSHROOM GARDEN Textures of Mushroom, Coffee Soil, Truffle Shiitake Purée and Root Chips (With Foie Gras and Oscietra Caviar - supplement HK\$100)	\$168
GARDEN Cured Watermelon, Seasonal Greens & Vinaigrette	\$148
SCAMPI RAVIOLI Poached Scampi, Pumpkin, Peas & Black Garlic Purée with Beet Oil	\$198

SOUP

CHICKEN CONSOMME Chicken Consommé and Masala Jelly	\$88
POTATO SOUP Spanish Ham Roll and Oscietra Caviar	\$108

MAIN

SEAFOOD

MANTIS PRAWN Poached Mantis Prawn, Parmesan Risotto with Chorizo	\$288
COD FISH Slow-cooked Cod in Olives, Smoked Aubergine, Garlic Aioli and Seasonal Vegetables	\$268
SCALLOP SOMEN Cured Scallop, Ikura and Ebi Somen	\$278

MEAT

CHICKEN Slow-cooked Chicken, Orzo and Caponata	\$238
DUCK BREAST Foie Gras Tuile, Crispy Duck Breast and Mochi Mugi	\$248
EARTH Wagyu Beef, Shoyu Potatoes, Mushroom Paper and Roots	\$448

VEGETARIAN

ARTICHOKE Charred Artichoke, Braised Fennel with Celeriac Purée and Black Garlic	\$198
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CREATE YOUR OWN MENU

Choice of 3-Course (Soup / Main / Dessert)	\$428
Choice of 4-Course (Starter / Soup / Main / Dessert) (Wagyu Beef - supplement HK\$200)	\$588

All Prices are subject to 10% service charge