WINE PAIRING

OMAKASE

CAULIFLOWER

Perrier-Jouët Grand Brut NV

KOHLRABI (+HK\$178 Add Uni)

Koshu, Hosho White 2018

TAI

Born Gold Junmai Daiginjo 梵 Gold 純米大吟釀 **SCALLOP**

Chateau Pegau, Cotes du Rhone Blanc Cuvee Lone 2020 **LOBSTER**

Chambolle-Musigny, Lou Dumont 2017

GUINEA FOWL

OR

WAGYU BEEF A4 (+HK\$228)

Le Guishu L'Umami

KUMAMOTO MUSK MELON

SHISO

HK\$980

Add HK\$480 for 4 glasses or Add HK\$680 for 6 glasses of Sommelier's Selection.

Prices are subject to 10% service charge.



Discover innovative dishes inspired by Japanese cuisine and French cooking techniques in a signature selection by Chef William Lau.

