



*whisk*

# Craft on the table

Discover innovative dishes inspired by seasonal Japanese produce and crafted with French finesse in constantly evolving menus by Chef William Lau.

## Plant-based **ALTERNATIVE**

We're happy to prepare a fully plant-based version of this menu upon request.

Please let us know in advance.



South China Morning Post

# Omakase

## INVITE THE UNEXPECTED

If you wish to celebrate your special occasion or simply invite an element of surprise to make your dining experience even more memorable, request for **omakase experience** also available with sommelier's recommendations.

HK\$1,888 for 12 courses Omakase  
HK\$680 for 6 glasses of wine pairing

Advance booking is required.

# Finesse

## Eel

blinis, thyme, kombu  
*Prosecco Rosé, Ca'Vit Lunetta DOC 2020, Italy*

## Fukuoka Tomato

granita, Perrier-Jouet champagne

## \* Caviar

cod brandade, yam  
*\*Shichiken Yama no Kasumi Sparkling, Japan*  
七賢山ノ霞スパークリング

## Hirame

shishito pesto, raisin & capers jam  
*Rkatsiteli, Puchang Vineyard 2019, China*

## \* Yari-ika

passion fruit, creamy cheese, nori

## \* Lobster

(+HK\$178 add uni)  
tomato confit, cognac  
*\*Riesling, Egon Müller, Scharzhof Le Gallais*  
*Wiltinger Braune Kupp Kabinett 2020, Germany*

## Guinea Fowl

grape jam, bbq baby carrot, harissa

OR

## Saga Wagyu A4

(+HK\$238)  
okonomiyaki  
*Nuits-Saint-Georges Les Fleurieres*  
*Domaine Jean-Jacques Confuron 2017, France*

## Yamanashi Peach

rose, hibiscus  
*Kitaoka Honten, Kurand Kaniku, Liqueur Peach, Japan*  
北岡本店 蜜桃果実酒

## \* Taro

mochi, ice-cream, shiso

## Miso

choux

Finesse

HK\$980 for 6 courses  
\* HK\$1,288 for 10 courses

ADD

HK\$480 for 4 glasses  
\* HK\$680 for 6 glasses

 **Members enjoy 25% discount**

(Offer is not valid in conjunction with other promotions, discounts, vouchers or cash vouchers for the set menu)

All prices are subject to 10% charge.