

MASTER TABLE 6 HANDS DINNER

21 & 22 April 2023



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CHINESE LOGO
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AMUSE BOUCHE

Fish Bone, Caramelized Lotus Root, Mushroom Blini
咸魚曲奇. 燈影蓮藕. 蘑菇蕎麥煎餅

CLAM by Chef Taku Tabuchi

Sweet Shrimp, Spirulina, Japanese Potato, Fermented Black Beans
文蛤蜊. 甜蝦

*Shichiken Yama no kasumi Sparkling 七賢山ノ霞スパークリング

CAVIAR by Chef William Lau

Japanese Mountain Veggie, Hamachi
油甘魚. 魚籽醬. 高山蔬菜
Nomine-Renard Brut NV

CRISPY SPOON by Chef Saito Chau

Assorted Treasure, Miso
金匙一口脆

MARINATED ABALONE AND PEAR by Chef Saito Chau

Black Truffle
鮑魚梨子

*Yue Shan Xian Diao 25 Years 越山仙雕二十五年

RISOTTO by Chef Taku Tabuchi

Sea Urchin, Choi Sum
海膽意大利飯

Miyoshikiku Junmai Daiginjo 'Fukuro-tsuru'
三芳菊 純米大吟釀 座花醉月 袋吊

KINMEDAI by Chef William Lau

White Asparagus, White Kombu, Chicken Oil, 20-Year Hua Diao Wine
雞油花雕煮金目鯛

*Domaine de Terres Blanches Sancerre 2020

AUSTRALIAN LOBSTER by Chef Saito Chau

Baked Ricotta Cheese Sauce, Homemade Rice Flour Roll
芝士焗龍蝦

Puchang Vineyard, Rkatsiteli 2017

KUMAMOTO WAGYU BEEF by Chef Taku Tabuchi

Chinese Sticky Rice Roll, Black Garlic Sauce
熊本和牛

*Conterno Fantion, Barolo Vigna del Gris 2008

SALTY EGG YOLK MOUSSE by Chef Saito Chau

Aged Vinegar
宮廷寶盒

Château Climens 2004

HOJICHA CHOCOLATE by Chef William Lau

Smoked Ice-cream
焙茶朱古力伴煙燻雪糕

\$1,988

WINE PAIRING *4 GLASSES OF WINE - \$480 / 8 GLASSES OF WINE - \$780

All prices are subject to 10% charge