



*Plant-based*  
**ALTERNATIVE**

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

Please let us know in advance.

*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.



# Taste of craft

## Avocado

cracking, smoked yogurt, green goddess

## Obsiblu

cauliflower, lobster coral, dashi

OR

## White Soup

croques de foie gras, Asahi caramel

OR

## Petrossian® Royal Caviar 30g (+HK\$488)

30g caviar tin, seaweed waffle, crème fraîche, condiment

## Bouchot Mussels

Genmai, chawanmushi, sauce de le Mont Saint-Michel

## Charcoal Grill Lobster

(Extra Course +HK158)

narutomaki, smoked seaweed, lobster orzo pasta

## Barbary Duck

beetroot, shiso, Confit de Canard, raspberry hot sauce

OR

## Guinea Fowl

kabocha squash, Morello cherry, shogayaki

OR

## M8 Wagyu Ribeye (+HK\$268)

mini zucchini, sauce yakiniku, Agria potato

## Orange Blossom

cream Chantilly, vanilla parfait, chocolate mochi

## Hojicha Hot Soufflé Tart

(Extra Course +HK188 for 2 serves)

smoked ice cream, chocolate crispy

## Petit Four

**HK\$498** for 5 courses

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## Wine by Glass

Château d'Astros Moon Rosé 2021, Côtes de Provence, France \$100 for 2 glasses

Alba Luna Prosecco Treviso Extra Dry N.V., Veneto, Italy \$100 for 2 glasses

Quintay Q Gran Reserve Sauvignon Blanc, 2017, Casablanca Valley, Chile \$130 for 2 glasses

Ornellaia Le Volte dell'Ornellaia, 2019, Toscana, Italy \$148 for 2 glasses

 Members enjoy 25% discount

All prices are subject to 10% service charge

# Deluxe Taste of craft

## French Polmard Beef Tartare

crispy rice, fermented raspberry shichimi

## Avocado

cracking, smoked yogurt, green goddess

## White Soup

croques de foie gras, Asahi caramel

## Charcoal Grill Lobster

narutomaki, smoked seaweed

## Preserved Citrus

yogurt sorbet

## Signature French Pigeon

yuzu kosho, black rice, aged balsamico

## Hojicha

smoked ice cream, sabayonne, chocolate bros

## Candy's Ice Cream Sandwich

rhubarb chutney, wild rose

## Petit Four

**HK\$968** for 8 courses

 Members enjoy 25% discount

All prices are subject to 10% service charge