

Caviar Menu Connoisseur



Superior Oscietra de la Maison Perseus

Hokkaido Scallop Tart, Spinaches, Lemon Cream
北海道帶子撻、菠菜、檸檬忌廉

BENOIT DEHU, BLANC DE NOIRS LA RUE DES NOYERS 2018



Beluga de la Maison Perseus

Boston Lobster, Green Asparagus, Oranges, Chervil, Coraline Sauce
波士頓龍蝦、青蘆筍、香橙、英茺茜、龍蝦汁

DEUTZ, AMOUR DE DEUTZ ROSE 2013



Baeri de la Maison Kaviari

Brittany Turbot, Cauliflowers, Abalone, Seaweed
法國多寶魚、椰菜花、鮑魚、海藻

CHARLES HEIDSIECK, BRUT MILLESIME 2013



Daurikus de la Maison Kaviari

Baby Lamb from Pyrenees in Various Ways, Razor Clams, Tomatoes, Chards
乳飼羊多食、蜆子、蕃茄、瑞士甜菜

COESSENS, COTEAUX CHAMPENOIS LARGILLIER 2017



Baenki de la Maison Kaviari

Vanilla Custard, Salted Caramel Sauce
雲呢拿嫩蛋、海鹽焦糖汁



Gueldenstadtii de la Maison Perseus

Chocolate Mousse, Praliné, Almond Dacquoise
朱古力慕絲、榛子醬、杏仁蛋白蛋糕

JEAN-MARC SELEQUE, RATAFIA DE CHAMPAGNE NV



Café ou Thé de la Sélection Peninsula, Petits Fours

Coffee or Proprietary Teas and Petits Fours
咖啡、半島精選名茶或香草茶、法式小點



4 Courses (Lunch only) 2,890

Sommelier's Selection
4 Glasses – 1,500

6 Courses 3,890

Sommelier's Selection
5 Glasses – 1,900

Menu to be enjoyed by the whole table
套餐需全桌一同享用

Prices are in Hong Kong dollars, per person and subject to 10% service charge.
Please advise our associates if you have any special dietary requirements.

價錢以港元計算及另加一服務費，如需要任何特別膳食安排，請向我們的服務員提供有關資料