



TASTING MENU

Ruinart, Blanc de Blancs, Champagne, France NV

FIRST COURSE

Langoustine carpaccio

Sauvignon Blanc, Gramona, Penedès, Spain 2014

Or

Degustation of our “bistro style” beef tartare & milk-fed veal filet tartare

Anime Rosé, Tobias Glen Vineyard, Russian River Valley, United States 2016

OUR GREAT BEEF SERVED IN SEQUENCE

American Prime “Black Angus” flat iron

Chianti Classico, Poggio Al Sole, Tuscany, Italy 2013



Korean “Short Horn” striploin



Japanese Certified Kobe chuck roll

Château Jean Faure, Saint-Émilion Grands Crus Classés, Bordeaux, France 2010



Australian “Wagyu-Crossbred” hanging tender

PRE-DESSERT DRINK

Frangelico & lemongrass cocktail

DESSERT

Chocolate cake, salted pine nuts & cream cheese ice cream

\$1,080 per person (minimum 2 persons)

Additional \$600 for wine pairing per person

Prices are in Hong Kong dollars and subject to 10% service charge