

# Chef's Tasting Menu

Available for dinner daily

## **Fresh Irish Premium Oyster**

Tetsuya's vinaigrette | shallot | chive

*Scavi & Ray Moscato Spumante or Piccini Prosecco Extra Dry*

## **Caprese Di Mozzarella Di Bufala**

Soft buffalo mozzarella | vine-ripened tomato | basil

## **Zuppa Di Funghi**

Porcini | button | oyster mushroom

## **Octopus Tentacle**

Apple wood char-grilled | vine tomato | asparagus | chimichurri sauce

*Claris DOC Pinot Grigio*

## **Linguine All'Astice**

Lobster | white wine | garlic | cherry tomato | tomato sauce

## **Champagne Sorbet**

## **New Zealand Pure South Lamb Rack**

Celeriac mousseline | seasonal vegetable | mint sauce

or

## **Argentina 100% Grass-Fed Angus Sirloin Steak**

Baby potato | asparagus | natural jus

(+\$18 for Premium Ribeye)

*Terre Sabelli Montepulciano d'Abruzzo DOC Montepulciano*

## **Chef's Freshly Made Signature Tiramisu**

Savoardi | espresso | mascarpone cream | coffee liqueur



**6-Course \$68 per person**

**8-Course \$88 per person**

*Sommelier Selection: Wine pairing at \$30*



No further discounts and vouchers are applicable.

All prices are subject to 10% service charge and prevailing government taxes  
标价需另加10%服务费及政府消费税

Please inform our servers if you have any food allergies upon placing your order  
阁下如对食物产生过敏，呕吐等不良反应。请告知我们（酒店从业人员），  
謝謝您的合作