



DINNER SET (for sharing)

\$788 / person

THE BURGUNDY EXPERIENCE
\$468 / 3 GLASSES \$588 / 4 GLASSES

STARTERS

Pâté de Campagne

パテ・ド・カンパーニュ

Wagyu Pâté, Pistachio, Mix Salad,
Pommery Mustard, Homemade Jam

Moët & Chandon Grand Vintage 2016,
Champagne

Wood-Fired Mussels

ムール・ド・ブショ

Mont Saint-Michel Mussels,
Sake, Parsley, Yuzu Pepper Oil

Maison Champy Pernand Vergelesses,
Burgundy

Wagyu Tataki

和牛のたたき

A5 Wagyu Ichibo, Hazelnut,
Marinated Egg Yolk, Japanese Vinegar

MIDDLE

Burgundy Style Squid

薪火焼きイカ

Wood-Fired Squid, Crispy Croutons, Parsley Garlic Butter, Purple Shiso

*François Lumpp Givry 1er Cru Crausot, Burgundy

MAINS (Choose 1)

1/2 Three Yellow Chicken (for 2)

ハーフイエローチキン

Sake Lees Marinated Chicken, Maitake, Sagabiyori Rice

(25mins preparation time)

Whole Sea Bass (for 2)

スズキ

Wood-Fired Sea Bass, Petit Bell Pepper,
Shiso Pesto, Harissa, Crushed Potato

Truffle Wagyu Rump (for 2)

和牛ランプ

Japanese A5 Wagyu Rump, Baby Spinach, Truffle Sauce

Wood-Fired Lobster (for 2)

オマールブルー

French Blue Lobster, Broccolini,
Arima Sansho Pepper Bar au Beurre Blanc

+\$560

Tomahawk 1 Kg (for 2)

骨付きリブアイ

Australian Ribeye, Wedge Potatoes, Béarnaise

+\$560

Domaine Humbert Gevrey Chambertin "Vieilles Vignes", Burgundy

ADDITIONAL

Wagyu Sahimi 50g

和牛刺身 50g

HK\$200

Sukiyaki 50g

すき焼き 50g

HK\$200

Charred Pavlova

焦がしパブロバ

HK\$118

Wagyu OX Tongue 120g

和牛牛タン 120g

HK\$238

Wagyu Pot Rice

和牛釜飯

HK\$398

Chocolate Brownie

チョコレートブラウニー

HK\$118

Subject to 10% service charge

2026-08-10