DINNER SET *(for sharing)*

4 Courses $688/person
(3 starters + main, or 2 starters + main + dessert)

5 Courses $788/person
(3 starters + middle + main, or 2 starters + middle + main + dessert)

THE BURGUNDY EXPERIENCE
$468 / 3 glasses $588 / 4 glasses

STARTERS *(for sharing)*

Wood-fired Truffle Salad
Hokkaido shiraoi wagyu bresaola, comté cheese, truffle dressing, Romaine hearts

Seasonal Clams
Clams, garlic butter sauce, parsley oil

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

Moet & Chandon Grand Vintage 2016, Champagne

Maison Champy Pernand Vergelesses, Burgundy

MIDDLE *(for sharing)*

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

*François Lumpp Givry 1er Cru Crausot, Burgundy

MAINS *(for sharing)*

Wagyu Rump Steak (for 2) 200g
Japanese A5 wagyu rump, baby spinach, congac sauce

Seasonal Whole Fish (for 2)
Seasonal fish,wood-fired tomate tomato compote

Half Yellow Chicken (for 2)
Wood oven sake kasu chicken with hen of the woods, sagabiyori rice & chicken jus
(25 mins preparation time)

Bone-in Ribeye (for 2) 1kg **+$560**
Australian ribeye, fries béarnaise

Domaine Humbert Gevrey Chambertin "Vieilles Vignes", Burgundy

DESSERTS

Bûche de Noél
Sponge cake, dark chocolate ganache, raspberry coulis

Charred Pavlova
Italian meringue with passion fruit sorbet mango coulis & roasted mashmallow

ADDITIONAL

Wagyu Sahimi 50g	**HK$200**	Sukiyaki 50g	**HK$200**
Wagyu OX Tongue 120g	**HK$238**	Wagyu Pot Rice	**HK$348**

Subject to 10% service charge