

Amuse-Bouche

~ To Share ~

Alaskan King Crab Salad

Avocado, Granny Smith apple, Celery, Lemon Gel

Miyazaki Wagyu & Black Truffle Tartare

Starter

~ To Share ~

Smoked Bone Marrow & Oscietra Caviar

Gremolata, Shallots, Garlic Chips, Grilled Baguette

Mini Dry Aged Wagyu Bites

Pre-Main Course

Beef Consommé

Dry Aged Wagyu Sushi

Main Course

~ To Share ~

USDA Prime Ribeye Cap &

Thousand-layer Potato Beef Dripping

Chipotle Hollandaise Sauce

Aged Miyazaki Wagyu Steak with Seasonal Garden Garnish

Dessert

Apple Tarte Tatin

Homemade Chantilly

HK\$2,088 per person (Minimum 2 guests)
with wine pairing included