

Vegetarian Menu

DUO OF BEETROOT

apple & avocado · green cress · mustard sorbet

紅菜頭、蘋果及牛油果沙律配芥末雪葩



AAA WHITE ASPARAGUS

poached · gratin with yuzu sabayon · fine herbs

AAA 白露筍配柚子沙巴翁汁



BRAISED YUNNAN MOREL

Parmesan risotto · Château-Chalon glazed · mushroom emulsion

雲南羊肚菌配巴馬臣芝士意大利飯



SEASONAL COCOTTE

Melanosporum truffle · pot-au-feu

黑松露菌蔬菜燉鍋



GUANAJA BLANC MANGER

cacao sorbet · cacao nibs tuile

瓜納拉朱古力奶凍配可可雪葩

4-COURSE 808 PER PERSON 四道菜 808 每位

5-COURSE 988 PER PERSON 五道菜 988 每位

WINE PAIRING AT 488 PER PERSON 葡萄酒搭配每位 488