

WHISKY PAIRING DINNER MENU

SMOKED SALMON ROE *Norway*
White Asparagus, Chanterelle Crème
煙燻挪威三文魚子配白露筍及雞油菌忌廉

SMOKED ARCTIC SHRIMPS & VENDACE ROE *Norway / Lapland*
Grilled & Pickled Onions, Sour Cream, Dill Oil
煙燻北冰洋蝦及白鱒魚子配香燒醃洋蔥 · 酸忌廉及刁草油

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Highland Park 12 Years Old Single Malt Whisky
Highland Park 12年單一純麥蘇格蘭威士忌

LIGHTLY SMOKED VEAL STRIPLOIN 63°C
Celeriac & Potatoes Braised in Veal Broth, Red Cabbage, Brussels Sprout Leaves, Bay Leaf Jus
輕煙燻慢煮63°C牛仔腰脊肉配牛肉汁西芹頭及薯仔 · 燴紅椰菜 · 小椰菜及月桂葉

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Highland Park Dark Origins Single Malt Whisky
Highland Park Dark Origins 單一純麥蘇格蘭威士忌

DROTTNING'S CAKE – QUEEN'S CAKE
Chocolate Layer Cake with Raspberries, Blueberries in Smoky Tar Syrup
瑞典皇后蛋糕
朱古力蛋糕配紅桑子 · 藍莓及煙樹糖漿

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Highland Park 18 Years Old Single Malt Whisky
Highland Park 18年單一純麥蘇格蘭威士忌

4 COURSE | 668 PER PERSON