

OYSTER 52 °C

Blue Lobster Roe, Watercress Jelly, Horseradish Snow

MINI VERBENA FLOWERS

迷你馬鞭草配52°C慢煮生蠔

藍龍蝦籽、西洋菜啫哩及辣根雪花

SCALLOPS 'TOAST SKAGEN'

Sliced Fennel-Seared Scallops

Cut Poached Scallops Mixed in Sour Cream

Brined Fennel, Dried Codfish Roe

PHLOX FLOWERS

天藍繡球配輕煎茴香帶子瑞典吐司

水煮酸忌廉帶子粒、鹽醃茴香及乾鱈魚魚子

HOT-SMOKED BABY VENDACES

Pickled Pumpkin, Cucumber Puree, Smoked Trout Roe

CORN FLOWERS

矢車菊配煙燻小白鱈魚

漬南瓜、青瓜蓉及煙燻鱈魚子

ROYAL NORDIC SEAFOOD SOUP

Lobster, Shrimps, Blue Mussels, Dill Crème

WILD CARROT FLOWERS

野胡蘿蔔花配北歐海鮮湯

龍蝦、蝦、藍青口及刁草忌廉

GLOW-FRIED ARCTIC CHAR FILLET FROM FINLAND

Parsnip & Apple Tart, Kale, Chanterelle Sauce

GRANNY SMITH APPLE FLOWERS

青蘋果花配古法慢燒芬蘭紅點鮭魚柳

歐防風及蘋果撻、羽衣甘藍及雞油菌汁

or

SLOW-BRAISED WAGYU VEAL CHEEKS FROM AUSTRALIA

Saffron Barley 'Risotto', Artichokes, Savoy Cabbage, Veal Jus

GERANIUM FLOWERS

天竺葵配慢煮澳洲和牛臉頰

藏紅花洋蔥米意大利飯、亞枝竹、燴小椰菜及小牛肉汁

WHITE CHOCOLATE & STRAWBERRY DOME

Lime Gel, Pistachio, Strawberry Coulis

VERBENA FLOWERS

馬鞭草配白朱古力慕絲士多啤梨海綿蛋糕

青檸啫哩、開心果、士多啤梨果漿

COFFEE / TEA

咖啡 / 茶

6 courses

\$788 per person

(including a welcome glass of Charles Heidsieck Brut Reserve, Champagne, France)

This menu is only available on 9,10 and 14 February 2018.

Subject to 10% Service Charge