

感官協奏星級晚宴

SENSORY HARMONY STAR DINNER

菜單 MENU

SIGHT

脆炸嫩煮蛋伴魚子醬及煙燻三文魚

Crispy soft-boiled Egg with Imperial Caviar and Smoked Salmon
2015 Dom Pérignon, Champagne, France (RP94)

Chef Julien Tongourian ❀❀❀ Robuchon au Dôme

SMELL

松茸燉柱脯湯

Matsutake Mushroom Soup double boiled with Conpoy
2022 Les Quatre Piliers 'Bel Air', Loire Valley, France (RP95)

Chef Joseph Tse ❀❀ The Eight

SOUND

野生大西洋鱈魚伴芹菜根、帝王蟹和松露

Wild Atlantic Cod with Celeriac Flan, King Crab and Truffle
2023 Niepoort 'Coche' Branco, Douro, Portugal (RP97)

Chef Mathew Leong ❀❀❀ RE-NAA

TOUCH

紫菜包飯

Gimbap

*2023 Alheit Vineyards 'Fire by Night' Chenin Blanc
Western Cape, South Africa (RP94)*

Chef Jungsik Yim ❀❀❀ Jungsik New York

TASTE

巴羅洛風味燉和牛

Wagyu Beef braised Barolo style
2019 Gaja Barbaresco, Piedmont, Italy (RP95+)

Chef Michelangelo Mammoliti ❀❀❀
La Rei Natura by Michelangelo Mammoliti

FIVE SENSES

法式薄餅梳乎厘配芝士雪葩

Traditional Souffle Crepe with Lime
and an Unctuous Cottage Sorbet

*2014 Joh. Jos. Prüm 'Bernkasteler Badstube' Riesling Auslese
Mosel, Germany (RP92)*

Chef Julien Tongourian ❀❀❀ Robuchon au Dôme

餐牌內酒精飲料的酒精濃度達百分之一點二以上。

The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

過量飲酒危害健康

Consumir bebidas alcoólicas em excesso prejudica a saúde
Excessive drinking of alcoholic beverages is harmful to health

禁止向未滿十八歲人士銷售或提供酒精飲料

A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida
The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited

感官協奏星級晚宴

SENSORY HARMONY STAR DINNER

素食菜單 VEGETARIAN MENU

SIGHT

法式蘋果及甜菜沙律伴青芥末雪葩

Beetroot and Apple Duo served with Fresh Herbs
and Green Mustard Sorbet

2015 *Dom Pérignon, Champagne, France (RP94)*

Chef Julien Tongourian ❀❀❀ Robuchon au Dôme

SMELL

松茸燉百合湯

Matsutake Mushroom Soup double boiled with Lilly Bulb

2022 *Les Quatre Piliers 'Bel Air', Loire Valley, France*

Chef Joseph Tse ❀❀ The Eight

SOUND

芹菜蘿蔔及球莖甘藍伴海帶、松露和豌豆味噌

Parsnip, Kohlrabi with Kombu Flan, Truffle and Peaso

2023 *Niepoort 'Coche' Branco, Douro, Portugal (RP97)*

Chef Mathew Leong ❀❀❀ RE-NAA

TOUCH

紫菜包飯

Gimbap

2023 *Alheit Vineyards 'Fire by Night' Chenin Blanc
Western Cape, South Africa (RP94)*

Chef Jungsik Yim ❀❀❀ Jungsik New York

TASTE

巴羅洛風味燉芹菜根

Celeriac braised Barolo style

2019 *Gaja Barbaresco, Piedmont, Italy (RP95+)*

Chef Michelangelo Mammoliti ❀❀❀

La Rei Natura by Michelangelo Mammoliti

FIVE SENSES

法式薄餅梳乎厘配芝士雪葩

Traditional Souffle Crepe with Lime
and an Unctuous Cottage Sorbet

2014 *Joh. Jos. Prüm 'Bernkasteler Badstube' Riesling Auslese
Mosel, Germany (RP92)*

Chef Julien Tongourian ❀❀❀ Robuchon au Dôme

餐牌內酒精飲料的酒精濃度達百分之一點二以上。

The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

過量飲酒危害健康

Consumir bebidas alcoólicas em excesso prejudica a saúde
Excessive drinking of alcoholic beverages is harmful to health

禁止向未滿十八歲人士銷售或提供酒精飲料

A venda ou disponibilização de bebidas alcoólicas a menores de 18 anos é proibida
The sale or supply of alcoholic beverages to anyone under the age of 18 is prohibited