

T A B L E

by Sandy Kenny

PRIVATE PARTY DINNER MENU [3]

2018

[\$1,228/pax]

Amuse Bouche

餐前小食

Rare Norwegian Scampi

挪威小龍蝦

Italian Fresh Fish Maw, 36-month Ibérico Jamón

燴意大利鮮花膠 36個月橡果飼西班牙豬火腿

63° Egg, Hokkaido Uni, Lobster Foam

63°溫泉蛋 北海道海膽 龍蝦泡沫

Goose Tortellini, Poached Pear, Porcini Espuma

意大利鵝肉餛飩 白酒煮梨 牛肝菌泡沫

Rabbit Fish, 9-year Aged Risotto

鮮泥鱈魚 夜香花 日本紅梅煮九年陳意大利飯

French Quail, Taro Mash, Grilled Figs

香煎法國鸕鶿 芋頭茸 炙烤土耳其無花果

Crispy Pork Belly, NZ Tua Tua Surf Clams

脆皮豬腩 新西蘭托托蜆

or

36-Hr Slow Cooked US Prime Boneless Beef Short Ribs

烤36小時慢煮美國極級牛小排

Dessert

甜品

(10% Service Charge Applies)