

T A B L E

by Sandy Kenny

PRIVATE PARTY DINNER MENU [1]

2018
[\$580/pax]

Amuse Bouche
餐前小食

Grilled Turkish Figs, Lardo Crudo, Kompu, Hijiki Seaweed
炙烤土耳其無花果 豬背油 海帶 海藻

Lobster Espresso
招牌龍蝦濃湯

36-month Ibérico Jamón, Handmade Tagliolini
36個月橡果飼西班牙豬火腿 手工蛋麵

Slow Cooked Australian Lamb Breast Cutlet
吉列慢煮澳洲羊腩 南乳汁

or

Halibut Fish, Umeboshi Fish Bouillon
比目魚 日本紅梅魚湯

or

Ibérico Ribeye, Stewed Prune
西班牙黑毛豬肉眼 西梅乾醬

Dessert
甜品

(10% Service Charge Applies)