

amber's friends degustation menu ◦◦◦

with 3 star chef daniel boulud from daniel in NYC & maison boulud in beijing & debra eagle estate director of hestan vineyards ◦◦◦

amuse gueule

sea urchin royale with lemon jelly & langoustine ◦◦◦

flake-shiso, beetroots, ginger oysters, lemongrass & caviar ◦◦◦

pork head cheese with horseradish & tarragon ◦◦◦

foie gras with port wine & pistachio ◦◦◦

NV R&L Legras grand cru blanc de blancs

alaskan king crab

with apple, celery & walnut oil ◦◦◦

2010 Hestan Vineyards Chardonnay

abalone

with lettuce, seaweed & tamaki crisp,

sea buckthorn & sake-caviar beurre blanc ◦◦◦

2009 Hestan Vineyards Chardonnay

lobster

with pancetta, squash & tahoan cress

sezchuan pepper sauce ◦◦◦

2008 Hestan Vineyards Chardonnay

king salmon

baked in clay, fig leaves & sumac fig-vinegar jus ◦◦◦

2007 Stephanie Meritage

degustation of beef

with cep mushrooms & spinach ◦◦◦

2007 Hestan Vineyards Cabernet Sauvignon double magnum

vacherin-litchee

blue berries violette candied ◦◦◦

2003 Baron Bornemisza Tokaji Aszu 6 Puttonyos

chocolate

chestnut & mandarin ◦◦◦

petits fours

& warm madeleines ◦◦◦

illy coffee, tea or infusions ◦◦◦



degustation menu including wine pairing
at HK\$2,688 per person
non alcoholic pairing available

all price in hong kong dollars & subject to 10 % service charge