

## EVENING INDULGENCE

APPETIZER (CHOICE OF)

HAMACHI, AVOCADO AND CORIANDER DIP

Yuzu soya, radish, jalapeño, Urban Grow microgreens

KALE AND URBAN GROW MICROGREENS SALAD [V]

Avocado, dried fruits, cashews, semi-dried tomatoes, pickled onions, maple-mustard vinaigrette

SMOKED POLMARD AGED BEEF TARTARE

Egg yolk, crispy toast

(Additional HK\$ 58)

FOIE GRAS BALLOTINE ON TOAST

Pecans, apricot, onion, cognac jam

(Additional HK\$ 98)

SOUP

HOUSE-MADE SOUP OF THE DAY

MAIN AND STEAK (CHOICE OF)

ROASTED CAULIFLOWER STEAK [V]

Romesco, almond, Manchego cheese, baby radish, padrón peppers, Urban Grow microgreens

PAN-FRIED SALMON

Potato puree, romesco, grilled asparagus, ikura beurre-blanc, Urban Grow microgreens

GRILLED DUROC PORK CHOP

Mashed potatoes, sautéed broccolini with garlic, grain mustard gravy

BRANDT NATURAL USDA PRIME FLAT IRON [8 OZ]

Roasted new potatoes, padrón peppers, roasting jus, béarnaise

(Additional HK\$ 88)

DESSERT

VALRHONA CHOCOLATE ALMOND CAKE

HK\$ 588 per person

Add HK\$ 30 for a cup of coffee or tea

Add HK\$ 65 for a glass of House Red Wine or White Wine

[V] Vegetarian items

Above prices are subject to 10% service charge.

If you have any concerns regarding food allergies, please alert your server prior to ordering.