

AIRSIDE *afe*

TASTING MENU

Fresh Oyster Yuzu Gel | Grapefruit Granita | Shiso Oil +45/each

Housemade Sourdough Smoked Butter | Sea Salt

Burrata Seasonal Fruit | Pickled Beet | Shiso

Wine Pairing:

2022 Nuala, Sauvignon Blanc, Marlborough, New Zealand

Wagyu Tartare Jalapeno | Miso | Tofu Skin

Wine Pairing:

2022 Laurent Dufouleur, Pinot Noir, Burgundy, France

Hokkaido Scallop Yuzu Miso | Pancetta | Seaweed Powder

Wine Pairing:

2021 Schloss Reinhartshausen Riesling Rheingau, Germany

Grilled King Prawn Spiced Kombu Butter | Chive

Wine Pairing:

2022 Torbreck, Cuvée Juveniles Blanc, Blend, Barossa Valley, Australia

Barramundi Salsa Verde | Lime Gel | Fennel | Kumbu Oil

Upgrade to

Grilled Lobster Salty Lemon Butter | Ikura +170/per person

Wine Pairing:

Michel Laroche, Domaine d'Henri Chablis "Saint Pierre",
Chardonnay, Burgundy, France

Wagyu Bavette Brown Onion Jam | Black Garlic Puree | Maitake

Gem Lettuce Green Apple | Puffed Barley | Calamansi

Wine Pairing:

2018 Château Pey, La Tour Reserve, Merlot/ Cabernet Bordeaux, France

Citrus Crème Fraîche Orange Compote | Chenpi

Wine Pairing:

Domaine de l'Herré Rosé, Cabernet Blend, South West, France

588 per person

888 per person with Wine Pairing

Menu order applies to same table | Minimum order of 2 persons | To share
Prices are in HKD | 10% service charge

AIRSIDE *afc*

生蠔 柚子果醬 | 西柚冰沙 | 紫蘇油 +45/隻

手工酸種麵包 煙燻牛油 | 海鹽

布拉塔芝士 季節水果 | 醃漬紅菜頭 | 紫蘇

餐酒搭配:

2022 Nuala, Sauvignon Blanc, Marlborough, New Zealand

和牛他他 墨西哥辣椒 | 味噌 | 豆腐脆片

餐酒搭配:

2022 Laurent Dufouleur, Pinot Noir, Burgundy, France

北海道帶子 柚子味噌 | 義式煙肉 | 紫菜粉

餐酒搭配:

2021 Schloss Reinhartshausen Riesling Rheingau, Germany

燒大蝦 昆布海帶牛油 | 法式香蔥

餐酒搭配:

2022 Torbreck, Cuvée Juveniles Blanc, Blend, Barossa Valley, Australia

澳洲鱸魚 香草醬 | 青檸 | 茴香 | 昆布油

升級至

生燒波士頓龍蝦 鹹檸檬牛油 | 三文魚籽 +170/每位

餐酒搭配:

Michel Laroche, Domaine d'Henri Chablis "Saint Pierre",
Chardonnay, Burgundy, France

和牛後腰脊肉 焦糖洋蔥 | 黑蒜 | 舞茸

迷你羅馬沙律菜 青蘋果 | 薏米脆粒 | 青柑桔

餐酒搭配:

2018 Château Pey, La Tour Reserve, Merlot / Cabernet Bordeaux, France

柑橘酸忌廉 蜜橙 | 陳皮

餐酒搭配:

Domaine de l'Herré Rosé, Cabernet Blend, South West, France

588 /每位

888 /每位 (餐酒搭配)

同座客人需享用同一餐單 | 最少兩人 | 分享
價錢以港幣計算 | 另收加一服務費