



Welcome Drink

Hutong Spicy Ginger Lemon Soda
or
Champagne – Blanc de Blancs, Ruinart NV.

Wine Pairing | HK\$ 788 per person

Albariño 'Lusco', Adega Pazos de Lusco
White Wine, Rías Baixas, Spain

Châteauneuf-du-Pape Blanc, Domaine De La Solitude
White Wine, Rhône Valley, France

Cabernet Franc 'Spring', Longting vineyard
Rosé Wine, Shandong, China

Cabernet Sauvignon, 'Wild Pony' Kanaan Winery
Red Wine, Ningxia, China

Etna Bianco 'deAetna', Terra Constantino
White Wine, Sicilia, Italy

*All prices subject to 10% service charge
*All menus are subject to price and seasonal change

Skyline Menu

白沙春露 Green asparagus dressed with white sesame
聖旨到 Razor clams steeped in Chinese rose wine sauce
雞縱菌香煎北海道帶子 Seared scallop with termite mushroom paste

琥珀蜜餞叉燒

Barbecue pork loin glazed with New Zealand Manuka honey

15頭南非吉品乾鮑

Braised 15 heads South Africa abalone with shiitake mushroom

桂花雞油星斑

Garoupa fillet with chicken oil & osmanthus wine sauce

燒椒醬日本 A5 和牛

A5 Japanese Wagyu beef tenderloin with roasted Sichuan Erjingtiao

乾煸四季豆

Spicy minced pork with string beans & fennel seeds

西班牙紅蝦龍蝦湯泡脆米

Confit carabinero with lobster broth rice

麻辣朱古力慕絲拼番石榴雪葩

Ma la chocolate mousse with guava sorbet

8 courses | HK\$ 1,688 per person (Minimum of 2 guests)

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*Please let your server know if you have any dietary restrictions and/or food allergies