

AIRSIDE *afe*

TASTING MENU

Oyster +45/each

Yuzu Gel | Grapefruit Granita | Shiso Oil

Housemade Sourdough

Smoked Butter | Sea Salt

Burrata

Seasonal Fruit | Pickled Beet | Shiso

Wine Pairing: 2021 Laurent Dufouleur, Chardonnay, Burgundy, France

Wagyu Tartare

Jalapeno | Miso | Tofu Skin

Wine Pairing: 2019 Bodega Argento, Malbec, Mendoza, Argentina

Langostinos*

Onsen Egg | Cauliflower Foam | Caviar

Wine Pairing: 2022 Nuala, Sauvignon Blanc, Marlborough, New Zealand

Scallop*

Yuzu Miso | Pancetta | Seaweed Powder

Wine Pairing: 2021 Schloss Reinhartshausen Riesling Rheingau, Germany

Duck Breast

Zaatar Figs Chutney | Parsnip Purée | Blood Orange

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

OR

Barramudi

Salsa Verde | Lime Gel | Fennel | Kombu Oil

Wine Pairing: 2020 Michel Laroche, Le Domaine d'Henri, Chablis Saint Pierre, Chardonnay, Burgundy, France

OR

Wagyu Bavette +\$100

Brown Onion Jam | Black Garlic Purée | Maitake

Wine Pairing: 2019 Torbreck, Old Vines, Grenache, Shiraz, Mourvedre, Barossa Valley, Australia

OR

Grilled Boston Lobster +\$200(whole)

Salty Lemon Butter | Ikura

Wine Pairing: Michael Laroche, Domaine d'Henri Chablis "Saint Pierre", Chardonnay, Burgundy, France

Citrus Crème Fraîche

Orange Compote | Chenpi

Wine Pairing: Limoncello Wine/ Conitreau/ Rosé Wine

Full experience

\$588 per person

\$888 with wine pairing per person

Light experience

\$398 per person

\$598 with wine pairing per person

*Excluding selected dishes

add on Prosecco (1 bottle) +\$198

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