

# WATERMARK

## TASTING MENU

OYSTER 生蠔 +38/each 每隻  
Salmon Caviar, Rosella Granita

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SOURDOUGH 酸種麵包  
Seaweed Butter

## APPETISERS

 BEETROOT & BURRATA MOUSSE 甜菜頭及布拉塔芝士  
Pistachio, Fig, Pat Chun Vinegar

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 HAMACHI CRUDO 淺漬油甘魚\*  
Avocado, Pickled Vegetable, Preserved Lemon, Buckwheat

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SEARED HOKKAIDO SCALLOP 香煎北海道帶子  
Smoked Potato Foam, Parmesan, Dill

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 WAGYU BEEF TARTARE 和牛他他\*  
Egg Yolk, Green Papaya, Wasabi, Kinzanji Miso, Potato Pavé

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LOBSTER BISQUE 龍蝦湯  
Jícama, Coriander

## MAIN

(Please Choose One 自選主菜一款)

PATAGONIAN TOOTHFISH 深海白鱈魚  
Clam, Japanese Squash, Barley, Fennel, Broccolini, Pickled Ginger

OR 或

M7 WAGYU FLAT IRON STEAK M7和牛板腱扒  
Maitake Mushroom, Witlof, Pickled Onion, Potato Pavé, Beef Jus

OR 或

GRILLED WHOLE BOSTON LOBSTER 烤原隻波士頓龍蝦 +198  
Sakiyo Miso, Chilli, Wakame

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 MANGO COCONUT PAVLOVA 芒果椰子蛋白脆餅  
Fresh Mango, Coconut Mousse, Pomelo, Passion Fruit Sauce

## PREMIUM MENU

698 per person  
每位

## DELUXE MENU

528 per person  
每位

\* Excluding selected dishes 不包括在內

+60 to enjoy 1 glass of selected white, rosé or red wine  
可享精選紅、白或粉紅餐酒一杯

 Sharing Plate 分享菜式

A minimum order of 2 persons applies 適用於最少兩位起 | The same menu applies to all guests sharing the same table 同座客人需享用同一餐單  
Prices are in HKD 價錢以港幣計算 | 10% service charge applies 另收加一服務費

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## VEGAN TASTING MENU

### SOURDOUGH 酸種麵包

Hummus, Olive Oil

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### PICKLED BEETROOT 酸漬紅菜頭

Pistachio, Fig, Pat Chun Vinegar

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### HEIRLOOM TOMATO 荷蘭復古蕃茄

Salsa Verde, Shichimi, Pine Nut

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### MUSHROOM CONSOMMÉ 野菌清湯

Maitake Mushroom, Cordyceps Flower

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### CAULIFLOWER 椰菜花

Sakiyo Miso, Kale

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### JERUSALEM ARTICHOKE 雅枝竹

Confit, Shimeji, Barley, Pumpkin

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### POACHED PEAR 白酒燴梨

Candied Hazelnut

**\$328** per person  
每位





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