

FIRE\$IDE

Fireside Experience Menu (Full Table)

Blue Belly Shrimp Marinated in Smoked Mezcal, Clarified Tomato, Finger Lime

Red Mullet, Yaki-Shimo, Yuzu Ponzu, Garlic and Parsley Oil

White Asparagus, Japanese Smoked Clams Beurre Blanc, Trout Roe

Foie Gras, Frit, Poché & Fume, Smoked Eel and Apple

Carabinero, Flambadou, Dry Aged Beef Fat

Alaska King Crab, Smoked Butter, Garlic and Herbs, Amalfi Lemon Skin

Dry Aged Fish of the Day, Smoked Miso and Wild Garlic Meunière

Duck Confit, Almond Wood Fire-Cooked "Bomba" Rice, Morel Mushrooms

Butcher Cut of the Day

Smoked Milk Ice Cream Cocoa Caramel and Salted Brown Butter Cream

\$1690 per person

All persons at the table must order the same menu.

Sustainable Purified Sparkling or Still water by Waterlogic \$18 per person free flow

Price are in Hong Kong Dollars and subject to 10% service charge