

FIRE§IDE

ART OF OPEN-FIRE DINING

Valentine's around the Fire

14th February 2023

Mediterranean red prawn carpaccio, lychee dressing

Dry-aged beef tartare, crispy potato, truffle

Burnt spider crab roll, japanese uni

"Geay" oyster n°1 in two ways

Flambadou, oyster beurre blanc, pickled apple

Raw, hibiscus vinaigrette, shallots, smoked ikura

Sharing main

Blackmore 100% wagyu, Kristal Royal Caviar 30gr

Dessert

Passion fruit brulee

Strawberries & chocolate

\$2988 per couple

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