

# SUSTAINABLE SEAFOOD

## 26 April 2024

### **Yellowfin Tuna Tartar Cucumber Roll**

Tobiko, soy sauce, sesame

Or

### **Bacalao Brandade and Green Olive Tapenade**

New Zealand mussels, saffron, chorizo

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### **Oyster Chowder**

Tarragon, bacon

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### **Citrus and Lemongrass Poached Salmon**

Sautéed pea shoot, ginger, carrot emulsion

Or

### **Seared Greenland halibut with Green Curry**

Yuzu coulis, asparagus, green mango

Shallot crackling

Or

### **Tiger Prawn with Arugula Pesto**

White bean stew, hazelnut romesco

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### **Blueberry Cheese Cake**

Blueberry filling, yuzu cream

Or

### **Lemon Ricotta Cake**

Lemon curd, lemon confit, vanilla cream

### **Petit Fours**

Freshly brewed coffee, fine tea

HK\$ 428.00 per person

