



GASTRO BAR MENU

Available 17:30 - 22:30

供應時間

3 ITEMS \$240 三款

5 ITEMS \$380 五款

Oyster Selection

精選新鮮生蠔

Kaviari Oscietra Prestige Caviar,
Cream Fraiche on Blinis

Kaviari 魚子醬精選,
小麥餅配忌廉

Mozambique Prawn, Wasabi Mayonnaise

莫桑比克大蝦, 芥末蛋黃醬

Sesame Tuna Loin Tataki

芝麻火炙吞拿魚腩

Local Geoduck Ceviche, Ginger Soy Sauce

本地 酸橘汁醃象拔蚌, 薑汁醬油

Norwegian Langoustine Tartare,
Intense Green Olive Oil, Sea Salt

挪威海螯蝦他他,
橄欖油, 海鹽

Local Local Clams, Cauliflower,
Noilly Prat Sauce

本地 本地大蜆,
椰菜花, 法國苦艾酒汁

SKYE Homemade Cured Green Tea Salmon
Balik Cut

SKYE 自家製綠茶醃三文魚

Iberico Bellota Ham 48 Months,
Tomato Jam

48個月西班牙黑毛豬火腿
蕃茄醬

Wagyu Beef Tartare "Au Couteau"

手切和牛他他

Duck Foie Gras Terrine, Red Fruits

鴨肝凍批, 紅莓

Kaviari Oscietra Prestige Caviar
Served with Blinis & Condiments
600 | Price by Tin (30g)
1,960 | Price by Tin (100g)

Kaviari Oscietra 尊貴魚子醬
小麥餅, 配料
600 | 每罐 (30克)
1,960 | 每罐 (100克)

3-glass Wine Flight, Tasting Portion: \$380 per person

Enhancing your Gastro Bar experience with a special wine flight, personally selected by the sommelier to brighten up your night. Wines are carefully selected and showcasing hidden gems from both the old and new world, rare finds, and unique grape varieties and wine regions.

3杯淺嚐餐酒, 每位\$380

透過由侍酒師親自挑選的特別葡萄酒來增強您的Gastro Bar體驗, 讓您的餐飲體驗更加精彩。葡萄酒均經過精心挑選, 展示了來自新舊世界的滄海遺珠、稀有發現以及獨特的葡萄品種和葡萄酒產區。

All prices are in Hong Kong Dollars and subject to a 10% service charge
所有價錢為港幣另加一服務費

