



Wagyu Night

Starter

Applewood Smoked Steak Tartare with Quail Egg Yolk,
Chives and Caviar
or

Wagyu Katsu Sando Sandwich with
Garlic Aioli and Cabbage Slaw

*2016 Domaine David Duband,
Bourgogne Hautes Côtes De Nuits Rouge, Burgundy*

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Main Course

Wagyu M5 Striploin with
Red Wine Jus, Pomme Puree and Glazed Carrots
or

Wagyu M7 Tenderloin Rossini with
Buttered Brioche, Foie Gras and Truffle Sauce
(Supplement HK\$180)

*2018 M. Chapoutier, Crozes-Hermitage Rouge Petite Ruche,
Rhône Valley*

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Desserts

The Ritz-Carlton Cake - Valrhona Chocolate and Grand Marnier
or

Classic Lemon Tart

HK\$888 per person with Wine Pairing

*All prices are in HK\$ and subject to 10% service charge
Please contact our team in case of any concern for food allergies
Seasonal ingredients on the menu may be subject to changes without prior notice, depending on the availability*

*The Ritz-Carlton, Hong Kong
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