

Luminous Jungle Menu

Starters

Salmon Ceviche

with Dry Cachaça, Passionfruit, Lime, Cilantro and Quinoa

Japanese-Brazilian Maki DUO

with Beef Tataki and Heart of Palm

Octopus Maki

with "Aji Amarillo" Aioli, Pickled Cucumber and Smoked Paprika

Huevo Onsen

with Crispy Pancetta, Potatoes and Shichimi Oil

Main Courses

Roasted Cod Fish with Bamboo Leaf

with Yuzu, Lime and Coriander

Grilled Picanha Steak

with Chimichurri Sauce, Okra and Corn on the Cob

Peruvian style sautéed Quinoa with Vegetables

Desserts

Roasted Pineapple

with Vanilla, Rum and Coconut Ice Cream

Green Banana Fritters

with Açaí and Chocolate sauce

HK\$588 per person

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



Beverage Selection

ROCK ANGEL ROSÉ

Château d'Esclans, Rock Angel Rosé, Cotes de Provence, France 2020, 750 ml 788 Château d'Esclans, Rock Angel Rosé, Cotes de Provence, France 2020, 1500 ml 1388

BELVEDERE & TANQUERAY COCKTAILS 138

The Fallen

Belvedere, Raspberry and Yuzu Sorbet, Veuve Cliqout Yellow Label

Himalayan Jungle

Belvedere, Carpano Dry Sous-Vide Sichuan Pepper, Agave, Dill, Cucumber, Lime Juice

Garden of Angels

Vanilla Infused Tanqueray, Passionfruit Purée, Ginger Syrup, Lime Juice, Egg White, Bobs Vanilla Bitters

Curry-oucity Martini

Tanqueray, Belvedere, Lillet Sousvide Mango, Curry Leaf

SELECTED FREE-FLOW BEVERAGES FOR 2 HOURS

Fruit-secco and Soft Drinks 188
Rock Angel, Belvedere & Tanqueray Cocktail 298
Veuve Clicquot Ponsardin Brut 398
Ruinart Blanc de Blancs or Ruinart Rosé 788
Dom Pérignon Vintage 2012 1988

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