

laTABLE

French Brasserie

EXOTICA UMAMI TASTING SET DINNER

EXOTICA UMAMI 嗜味晚餐

13/1 – 28/2/2025

Exotica Umami Caviar Box

Carabineros prawn, salmon roe, cauliflower purée

Exotica Umami 魚子盒
西班牙紅蝦、三文魚子、椰菜花蓉



South Australian Lobster Ballotine

Pickled ginger, Exotica Umami jelly, lobster spinach mousse

南澳龍蝦卷
子薑、Exotica Umami 啫喱、龍蝦菠菜慕絲



Slow-cooked Salmon

Shimeji mushrooms, chawanmushi, Exotica Umami, sea urchin, king crab roe seaweed

慢煮三文魚
本菇、日式蒸蛋、Exotica Umami、海膽、蟹黃脆紫菜



Grilled Wagyu Beef

Lotus root chips, parsnip purée, baby carrots, asparagus, Exotica Umami

烤澳洲和牛
脆蓮藕片、歐防風蓉、甘筍苗、蘆筍、Exotica Umami



Musang King with Caviar

Brownie with Exotica Umami, coconut agar-agar with watermelon, mango, pandan

貓山皇榴槿伴魚子
Exotica Umami 朱古力布朗尼、椰汁大菜糕伴西瓜、香芒、班蘭

每位 HKD1,080 per person

Please advise our associates if you have any food allergies. 如您對任何食物有過敏反應，請通知服務員相關資料。

Price is subject to 10% service charge. 以上價目須另加一服務費。