

Special Christmas Brunch

Starters (For sharing)

Iberico Ham Cebo 30 months, Marcona almond
Beef tartare toast, black truffle
Grilled oysters n1, trumpet mushroom tea, Wagyu
Beef finger rib skewer galbi , lime mayonaise
Grilled octopus leg, romesco sauce

Main (Choose one)

Hungarian Mangalica pork chop, Sambal Matah
Dry aged Spanish Sea Bass, red pepper sauce
Australian Black Market 280 days grain feed Striploin
Rubia Gallega ribeye, 40+ days dry aged (for 2)
Milk fed Iberico lamb shoulder (for 2)

Dessert

Beef tallow brownie, pistachio gelato

\$988 per person

\$298 per person 90min rose bubbles

FIRE\$IDE

Sustainable Purified Sparkling or Still water by Waterlogic \$18 per person free flow

Price are in Hong Kong Dollars and subject to 10% service charge

At least one menu per person

