

UWVE

Sample Menu

Seaside

Oysters/ Diver caught Scallops / Smoked Salmon / King Crab / Shima-Aji

Potatoes & Caviar

Japanese / Smoked / Kristal
(Supplement +HK188)

Lobster

Blue/ Brittany / Nasturtium / Garum
with
2015 Lugana Riserva
Zenato – Veneto

Pumpkin

Tai O farm / Baked / Comté / Seeds/ Truffle

Red Prawns

Spain / Grilled / Garum
(Supplement +HK278)

Turbot

Line Caught / Morel / Vin Jaune

Beef

Wagyu / Ribs / Cheek / Chervil Root

or

Galician Rubia Gallega Beef

100 Days Dry Aged / Rib Eye / Grilled Radicchio

(Supplement +HK488)

Apple

Tart / Pudding / Caramel

\$1,388 + 10% service charge

**Note, our menu might change daily due to availability of certain produce from our artisan producers and farmers.*

Allergies and dietary requirements are accommodated to a certain degree and at our discretion, but for serious cases for anyone in your party please let us know well in advance.