

BriKetenia

Tasting Menu

Amuse Bouche

餐前小食

Norwegian Smoked Salmon

salmon roe, avocado

挪威煙三文魚伴三文魚籽及牛油果

Gillardeau Oyster

seaweed, oyster foam

新鮮法國生蠔伴海藻

Line Caught Wild Seabass

green asparagus, butternut sauce

野生海鱸魚伴蘆筍及南瓜汁

Roasted French Pigeon

wild rice, baby carrot, foie gras sauce

烤法國乳鴿伴野米、小甘筍及鵝肝肉汁

Raspberry Apricot Mousse Cake

blood orange sorbet

樹莓杏脯慕絲蛋糕伴血橙雪葩

Petit Fours

法式小甜點

Coffee or Tea

咖啡或茶

\$548 per Person

每位\$548

All prices are subject to 10% service charge
Please let us know if you have any food allergies