

Tirpse's Classic

Dinner Menu

Price HKD 988

AMUSE BOUCHE

Cherry Gazpacho . Tomato . Cherry Blossoms
チェリーガスパチョ、トマト、桜

Uni Bread . Parsley . Seaweed
ウニ、パセリ、海苔

FRENCH BREAD SELECTION

STARTER

Abalone . White Asparagus . Shiso
鮑、ホワイトアスパラガス、紫蘇

MAIN COURSE

Kinmedai(3oz) . Clam . Wild Plant
金目鯛、あさり、山菜

OR

Pigeon(Whole) . Soy Sauce . Smoky Wood
ピジョン、醤油、燻製

OR

(With supplement charge of HKD228)

Omi Wagyu(4oz) . Soy Sauce . Smoky Wood
近江和牛、醤油、燻製

MAIN DESSERT

Buntan . White Beer . Calisson
文旦、白ビール、カリソン

Petit Fours

小菓子

Free Flow TIRPSE Champagne "Michel Arnould" HKD698 per person (2 hours limited)
Wine Pairing: 3 Labels HKD398 per person, 4 Labels HKD528 per person

SUBJECT TO 10% SERVICE CHARGE