

Tirpse's Classic
Dinner Menu

AMUSE BOUCHE

Jerusalem Artichoke
トピナンプール

Smoked Salmon
スモーク サーモン

FRENCH BREAD

STARTER
Oyster. Shiso. Caviar
牡蠣、紫蘇、キャビア

MAIN COURSE
Lamb. Carrot. Cumin
仔羊、人参、クミン
OR

Iberico Pluma. Mussel. Parsley
イベリコ豚、ムール貝、パセリ

OR

UPGRADE with supplement charge
A4 Omi Wagyu. Mussel. Parsley (+ HKD 368)
A4 近江牛、ムール貝、パセリ

MAIN DESSERT
Loquat. Almond. Yogurt
枇杷、アーモンド、ヨーグルト

Petit Fours

\$1088

Wine Pairing : 3 Labels HKD398 per guest
Free Flow White Wine "Blank Canvas" Sauvignon Blanc, N.Z. HKD598 per guest (2 hours)
Free Flow Champagne "Michel Arnould" Grand Cru HKD698 per guest (2 hours)

SUBJECT TO 10% SERVICE CHARGE