

Tirpse's Signature Dinner Menu

AMUSE BOUCHE

Jerusalem Artichoke
トピナンブール

Smoked Salmon
スモーク サーモン

FRENCH BREAD

STARTER

Oyster. Shiso. Caviar
牡蠣、紫蘇、キャビア

SECOND STARTER

Foie Gras. Miso. Coconut
フォアグラ、味噌、ココナッツ

THIRD COURSE

Sea Bream. Field Mustard. Ice Fish
鯛、菜の花、白魚

MAIN COURSE

Lamb. Carrot. Cumin
仔羊、人参、クミン

Or

UPGRADE with supplement charge

A4 Omi Wagyu. Mussel. Parsley (+HKD288)
A4近江牛、ムール貝、パセリ

FIRST DESSERT

Apple. Hazelnuts. Chestnut
りんご、ヘーゼルナッツ、栗

MAIN DESSERT

Loquat. Almond. Yogurt
枇杷、アーモンド、ヨーグルト

Petit Fours

Price HKD 1388

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)

Wine Pairing: 5 Labels HKD728 per guest

SUBJECT TO 10% SERVICE CHARGE