

Cielo Tasting Menu

To start with

Avocado Surprise

Avocado mousse with diced tuna, salmon, spot shrimp, caviar

神奇牛油果

Calabria Richland, Cuvée, New South Wales, Australia

Followed by

Duck liver with mushroom stew

Raspberry puree, mushroom foam

鴨肝配燴蘑菇、紅桑莓蓉、蘑菇泡沫

Middle course

Pan seared Hokkaido scallop

Butternut squash puree / herb oil

香煎北海道帶子配奶油南瓜蓉、香草油

Sauvignon Blanc, Goldwater, Marlborough, New Zealand

Pre main course

Baked codfish

Bouillabaisse broth with deep fried brie cheese

焗鱈魚配馬賽魚濃湯、炸布里芝士

Main course

Grilled U.S. tenderloin

Sweet corn puree / garden vegetable / morel sauce

扒美國牛柳配粟米蓉、田園蔬菜、羊肚菌燒汁

Chateau de Seguin Cuvée Prestige, Bordeaux Superieur, Bordeaux, France

Delighted by

Vanilla mille feuille

Vanilla ice-cream

香草千層酥配雲呢拿雪糕

Hetszolo Sweet Szamorodni, Tokaj, Hungary

Freshly brewed coffee or tea

即磨咖啡或茶

HK\$688 + 10% per person

Wine pairing HK\$188 + 10% per person