



with LUBUDS.

## THE MAVERICK ACADEMY

\$1,288

• WINE PAIRING •

3-Glass \$388 | 5-Glass \$588

— APPETIZER —

*“Priceless lap of luxuries around Asia”*

亞洲奢華的無價體驗

SMOKED QUAIL EGG WU GOK, CAVIAR

熏鵝鶉蛋芋角配魚子醬

OYSTER ADOBO

菲律賓醬醋配烤蠔

CARABINERO GADO GADO

西班牙紅蝦配加多加多醬

FOIE GRAS SAMOSA THOKE

鵝肝薩莫薩

TOM YUM KING CRAB MOCHI

冬陰功皇帝蟹糯米糍

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FLOUNDER AND SCALLOP BALLOTINE,

SEAWEED, SEA URCHIN, CITRUS

平目魚帶子卷、海膽柑橘醬

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WAGYU BEEF TONGUE, JAVA PEPPER

和牛舌配爪哇胡椒

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— MAIN —

HUNG WAN FARM

PING YUEN CHICKEN, YI O RICE

鴻運農場平原雞·二澳米

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— DESSERT —

YEUNG JI GUM LO

楊枝甘露

CHOCOLATE KELUAK CRÈME BRÛLÉE

朱古力椰子果奶油焦糖布丁

*Coffee or Tea*

All prices are in Hong Kong Dollars and subject to a 10% service charge.  
Please advise our associates if you have any food allergies or special dietary requirements



with LUBUDS.

## TASTING MENU

6-Course 六道菜 \$888

• WINE PAIRING •

3-Glass \$388 | 5-Glass \$588

*Amuse Bouche*

### APPETIZER

#### SMOKED QUAIL EGG WU GOK

熏鹌鹑蛋芋角配魚子醬

#### OYSTER ADOBO

菲律賓醬醋配烤蠔

#### PORK KNUCKLE

Pat Chun Vinaigrette | Local New Born Egg | Potato | Stem Ginger

豬腳薑配八珍甜醋泡沫、初生蛋、馬鈴薯蓉、糖薑

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#### SOUP OF THE DAY 是日例湯

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#### LOCAL THREADFIN

Sichaun Chili Soup | Salted Mustard Green

香煎本地馬友配四川酸菜湯

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#### SORBET 雪芭

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### MAIN Choose 1 選一道菜

#### PORK NECK BALLOTINE

Mashed Potato | Baby Carrot | Shallot Jam | Pork Jus

“香港家豬”頸肉卷

薯蓉、甘筍、紅蔥頭果醬、豬肉汁

or 或

#### GRILLED TENDERLOIN

Grilled Romaine Heart | Beetroot | Okra | Java Pepper

燒牛柳配燒蘿蔓萵苣、紅菜頭、秋葵、爪哇胡椒

or 或

#### ROASTED SAAM WONG CHICKEN

Assorted Mushroom Rice

本地三黃雞配野菌飯

(Supplement for 2pax +\$350)

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### DESSERT

#### BASQUE CHEESE CAKE

巴斯克焦香芝士蛋糕

*Coffee or Tea*

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