

Chef Uwe x Chef Frédéric 4 Hands Dinner

17-19 September 2025

Prat-Ar-Coum Oysters, Smoked Bone Marrow, Scallop, Kombu

by Chef Frédéric

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Black Truffle

Manjimup / Cauliflower / Tart

or

King Crab

Norway / Cauliflower / Tart

by Chef Uwe

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*Ratatouille our way, Onion and Basil bouillon, Crispy Mackerel

by Chef Frédéric

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Cuttlefish

French / Noodles / Red Wine

by Chef Uwe

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Rouget, Grilled Potatoes, Fennel, Bouillabaisse Jus

by Chef Frédéric

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*Langoustine

Norway / Buckwheat / Mandarin

by Chef Uwe

or

*Blue Lobster, Beef Horn Pepper, Lardo di Colonnata, Coral Sauce

by Chef Frédéric

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Veal

French / Cuttle / Matsutake

by Chef Uwe

or

Pigeon by Deneour

Figs, Beetroot, Foie Gras

by Chef Frédéric

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Artichoke

Lavender / Chocolate / Ice cream

by Chef Uwe

6 courses 1,988 per person

***8 courses 2,588 per person**



Menu by Uwe and Frédéric

Prices are in Hong Kong dollars and subject to 10% service charge