



MORTLACH WHISKY PAIRING

Full Menu \$980

Beverage Pairing \$620

48 MONTH BELLOTTA IBERICO JAMON tomato, sourdough \$160

Served with

VEUVE CLICQUOT PONSARDIN YELLOW LABEL, BRUT, NV \$180

HOUSE SMOKED SALMON Balik style, lemon-honey mustard dressing, dill, organic potatoes \$180

Paired with

MORTLACH 12 YEARS \$110

served as a shaken Brown Derby

(Mortlach 12 years, Grapefruit juice, Lemon juice, Maple syrup)

USDA PRIME BEEF TENDERLOIN 6OZ roasted foie gras, asparagus, truffle sauce \$690

SUPPLEMENT: 5g shaved black winter truffle \$160

Paired with

MORTLACH 16 YEARS served on the rocks \$135

STICKY DATE PUDDING caramel sauce, chantilly cream \$120

Paired with

MORTLACH 20 YEARS served neat \$300

All prices are in HK\$ and subject to a 10% service charge

1 December 2020 to 28 March 2021 (blackout dates: 24, 25, 31 December 2020)

Please advise our associates if you have any food allergies or special dietary requirements

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system