

AnOther Place

4-course Discovery Menu

Amuse Bouche

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Chilled edamame soup

blue prawn tartare, natto & pickled cucumber, caviar cream

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Spanish braised octopus

wakame & oyster pesto, cured watermelon

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Iberico pork shoulder

green asparagus, black truffled cous cous

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Dark chocolate & pistachio torte

macadamia ice cream

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Petit fours

\$680

Upgrade your main course to our "Back to Classics" Special

Grilled US Prime bavette 10oz

crispy fingerling potatoes, house made gravy

Simply add HK\$100 per person (minimum 2 persons)

Price subject to 10% service charge.

*Ingredients subject to change depending on quality,
freshness and market availability.*