

AnOther Place

8-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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Pan-seared foie gras

vanilla & rhubarb tart, blueberry balsamic reduction

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Braised monkfish tail

Jerusalem artichoke puree, monkfish liver, salty egg yolk emulsion

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Iberico pork shoulder

green asparagus, black truffled cous cous

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Challans duck breast

passionfruit poached endive, blood orange chorizo jus

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Piña colada sorbet

confit watermelon

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Dark chocolate & pistachio torte

macadamia ice cream

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Petit fours

\$1,080

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.