

Rosé Journey at Asaya Kitchen

Dinner Menu

— 3-glass Rosé pairing —

FOCACCIA BUN

Cantabrian Anchovies "Nardin"
Spirulina Olive Oil Spread
Zucchini Blossom, Sumac
Smoked Olives, Mediterranean Tuna, Amalfi Lemon

CHARRED JAPANESE HAMACHI

Fermented Strawberry, Green Asparagus, Lime Water Gazpacho

OR

SCOTTISH LANGOUSTINE

Spirulina Emulsion, Aristocrat Caviar, Lovage

Add 98 Hkd

Château du Galoupet, Côtes-de-Provence 2021

"ALLIUM URSINUM"

Squash, Summer Black Truffle, Sichuan Green Pepper

HOMEMADE "CAVATELLI"

Tiger Prawns, 'Mazzancolle', Uni, Sumac

Château Minuty, Rose & Or, Côtes-de-Provence 2021

ORGANIC CAULIFLOWER

Almond, Guangdong Herbs Crust, Summer Black Truffle

OR

SPANISH SEA BASS CONFIT

Roasted Baby Carrots, Mint Tabbouleh, Sea Urchin

OR

SALT BAKED COBIA

BY HK AQUACULTURE FARM

Charred Pepper, Grilled Meyer Lemon Citronette, Ricotta Tzatziki

Add 108 Hkd

Château du Galoupet, Côtes-de-Provence 2021

PISTACHIO CHANTILLY

Raspberry Compote, Star Anise Crumble, Candied Orange

OR

LEMON TARTLET

Citrus Ganache, Passion Fruit, Goji Berries

1088 PER PERSON

All prices are in HKD and subject to 10% service charge.

If you have any special dietary requirements, food allergies or intolerances,
please inform our associates upon placing your order.

asaya kitchen