

Rosé Journey at Asaya Kitchen

Lunch Menu

— 2-glass Rosé pairing —

FOCACCIA BUN

Cantabrian Anchovies "Nardin"
Spirulina Olive Oil Spread
Chickpeas Falafel, Paprika, Lime
Smoked Green Olive Skewers

CHARRED JAPANESE HAMACHI

Fermented Strawberry, Green Asparagus, Lime Water Gazpacho
Château du Galoupet, Côtes-de-Provence 2021

TROCCOLI PASTA

Rock Fish 'Ragu', Genovese Basil, Chickpeas
Château Minuty, Prestige, Côtes-de-Provence 2020

OR

SPANISH SEA BASS CONFIT

Roasted Baby Carrots, Mint Tabbouleh, Sea Urchin

PISTACHIO CHANTILLY

Raspberry Compote, Star Anise Crumble, Candied Orange

688 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