

Dinner at Glasshouse

FOCACCIA BUN

Seaweed Pistachio Emulsion

BUCKWHEAT TARTLET Kristal Caviar, Juniper Coulis
SMOKED OLIVES Tomato Tapenade, Amalfi Lemon
HOKKAIDO SCALLOP Walnuts, Pine Needle

BLUE FIN TUNA "TARTARE"

Morels, Périgord Black Truffle, Apple Crudités

KING CRAB CONE

Spirulina Emulsion, Celeriac "Remoulade", Crusco Pepper Powder

"PUMPKIN DE PROVENCE"

Green Squash, Parsnip, Marigold, Lapsang Souchong

LANGOUSTINE GNOCCHI

Red Prawn Emulsion, Cauliflower "Cous Cous", Fennel Pollen

POACHED TURBOT

Baby Fennel, Lovage "Salsa Verde", Japanese Sea Urchin Foam

PEACH NECTARINE

Liquorice Crumble, Almond, Bergamot

1288 PER PERSON

ADD WINE PAIRING (75ml)

Three Glasses 488

Five Glasses 688

Price is quoted in HKD and subject to 10% service charge.

asaya kitchen