

L'ATELIER
STEFANIE

CHEF'S TASTING MENU

"AMUSE BOUCHE"

PAN-SEARED HOKKAIDO SCALLOPS
Ume Jelly, Truffle Glaze and Pickled Ginger

FRESH PRAWN SALAD WITH GARDEN GREENS
Yuzu-Truffle Dressing and Champagne Beurre Blanc

HARVEST "KABOCHA" PUMPKIN BISQUE
Fines Herbes Mousse, Toasted Pine Nuts, Golden Raisins and Spiced Croutons

ALMOND-CARAMELIZED "MAGRET DE CANARD"
Lavender Honey and Ruby Port Jus

CHILEAN BLACK SEA BASS
Sweet Parsnip Purée and Saffron-Vanilla Sauce

GRILLED GARDEN FIGS
Wildflower Honey Mascarpone Cream, Hazelnuts and Meringue Bits

"PETITS FOURS"

We thank you for your generosity in supporting Food Angel in their work to fight against hunger and build a healthier, greener and better Hong Kong. For more on Food Angel's work or to make a direct donation, please visit www.foodangel.org.hk.