

GORDON RAMSAY
maze
GRILL
HONG KONG

SPRING TASTING MENU

Oscietra Caviar
Pea mousse, ramson

Prosecco Superiore, Sorelle Bronca, Brut, Italy, Veneto NV

-

Asparagus
Poached egg, kombu hollandaise, rye bread, wasabi

Gavi di Gavi, Black Label, La Chiara, Italy, Piemonte 2016

-

Atlantic Cod
Fried oyster, sauce morel, tarragon

St. Joseph Blanc, Saut de l'Ange, Pierre Jean Villa, France, Rhone Valley 2012 (by the Coravin)

-

Beef Wellington
Bone marrow mash, peppercorn

Shiraz, Butchers Cart, St. Hallet, South Australia, Barossa 2016

-

Chocolate Cremaux
Coconut sorbet, passion fruit

Sauternes, Castelnau de Suduiraut, France, Bordeaux 2008

\$888
Wine pairing \$288

Plus 10% Service Charge