

GORDON RAMSAY
maze
GRILL
HONG KONG

TASTING MENU

Oscietra Caviar
Pea mousse, ramson

Champagne, Yellow Label, Veuve Clicquot Brut NV, France

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Asparagus
Poached egg, kombu hollandaise, rye bread, wasabi

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

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Atlantic Cod
Fried oyster, sauce morel, tarragon

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

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Beef Wellington
Bone marrow mash, peppercorn

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

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Chocolate Cremaux
Coconut sorbet, passion fruit

Moscato di Asti, Vajra 2018, Italy, Piedmont

\$888
Wine pairing \$288

Plus 10% Service Charge