



BIZOU

AMERICAN BRASSERIE

TASTING MENU

STARTERS

Organic Tomato Salad (v)

Buffalo mozzarella and honey balsamic dressing

or

Beef Tartare

Homemade pickle, onion marmalade, egg and honey mustard

Pairing: Stoneburn Sauvignon Blanc 2017 Marlborough New Zealand



MAINS

48-hour Slow Cooked Short Ribs

With potato emulsion and rosemary sauce

or

Homemade Malfatti (v)

Spinach, ricotta and mushroom truffle sauce

Pairing: Spier Pinotage 2016 Stellenbosch South Africa



DESSERTS

Oreo Caramel Cheesecake

With chocolate sauce

or

Seasonal Fruit Plate

With homemade strawberry jam and mango foam

Pairing: Sparkling Salted Caramel Cocktail

\$398 for dinner per person | Add \$168 for wine pairing

plus 10% service charge

BIZOU

AMERICAN BRASSERIE

廚師精選嚐味晚餐

前菜

有機蕃茄沙律

水牛芝士及蜜糖黑醋汁

或

牛肉他他

自製酸瓜、洋蔥醬、蛋及蜜糖芥末

餐酒配對：Stoneburn Sauvignon Blanc 2017 Marlborough New Zealand

主菜

48小時慢煮牛肋骨

配薯蓉及迷迭香汁

或

自製意大利麵餃

菠菜、羊奶芝士及黑松露蘑菇醬

餐酒配對：Spier Pinotage 2016 Stellenbosch South Africa

甜品

OREO焦糖芝士蛋糕

配朱古力醬

或

水果拼盤

配自製士多啤梨醬及芒果泡沫

餐酒配對：Sparkling Salted Caramel Cocktail

晚餐每位 398 | 餐酒配對加 168

加一服務費