

# chihcaopu

spring

炙燒比目魚 | 發酵白蘿蔔 | 法式酸奶油

flounder | lacto daikon | crème fraîche

溫煮牡蠣 | 櫛瓜 | 白酒泡沫醬汁

poached oyster | zucchini | white wine creme foam

芝麻佛卡夏 | 醋漬白鯧魚 | 戈利畢西醬

sesame foccacia | boquerones en vinagre | sauce gribiche

鹽漬熟成龍虎斑 | 長濱米蘇比斯醬 | 蛤蠣精華凝膠

24-Hour dry-aged pearl grouper | Changbin rice soubise | Clam jus gelée

燒烤珍珠雞肉捲 | 桔醬雞骨濃縮汁 | 燜烤地瓜泥

roasted guinea fowl ballotine | kumquat chicken jus | roasted sweet potato purée

金桔檸檬蜂蜜雪酪 | 生薑牛奶泡沫 | 初榨橄欖油

kumquat & lemon honey sorbet | ginger milk foam | extra virgin olive oil

季節漢方茶

seasonal tea