

DASSAI BLUE SAKE DINNER

4TH DECEMBER, 2024

1350 per person

  RICCIOLA AFFUMICATA

Smoked yellowtail, grilled eggplant, anchovy colatura, lemon balm

Dassai Blue Type 50

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  RISOTTO AI GAMBERI E LIMONE

Carnaroli rice, sustainable prawn, lemon butter, shellfish emulsion

Dassai Blue Type 35

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  BRASATO DI WAGYU

Braised Wagyu short rib, crispy polenta, cardoncelli mushroom, pickled Tropea Onion

Dassai 23

Dassai Blue Type 23

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 PANNACOTTA ALLA VANIGLIA E ANANAS

Burbon vanilla pannacotta, pineapple coulis, toasted almond

Dassai 45 Nigori sparkling

CAFFÉ E FRIVOLEZZE

Coffee or tea and petit fours

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  Sustainably sourced seafood

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

Please advise our associates if you have any food allergies or special dietary requirements.

Menu items are fixed and cannot be altered.

All prices are in HK\$ and subject to 10% service charge.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.