



Crossover Dinner Set Menu

25 April 2026

APPETIZER (HUSO & GASSAN)

Snow Crab Broth Jelly (GASSAN)
Japanese Sea Urchin

U.S. Beef Tartare (HUSO)
Egg Yolk . Home Baked Crisps

Aburi Wagyu Beef Sushi (GASSAN)
Wagyu . Foie Gras

SOUP (HUSO & GASSAN)

Choose One

Gold Kiwi Gazpacho (HUSO)
Crouton

Fish Cappuccino (GASSAN)
Fish Foam

ENTREE (GASSAN)

Crispy Scale-On Tilefish
Maitake Mushroom . Chive Beurre Blanc . Royal Roe

MAIN COURSE (HUSO)

Choose One

Huso Caviar Pasta
Spaghetti Aglio Olio . Crab Meat . Dry Caviar

Roasted Pork Loin
Slow Roasted Pork Loin . Thyme Gravy

Roasted Free Range Chicken
(Half Chicken . Suitable For 2) Seasonal Vegetables . Wild Mushroom Risotto

DESSERT (HUSO)

Soft Serve Ice Cream . Caviar
Champagne Jelly

ADD-ON

Wine Pairing 3 Glasses +\$100

*Beau Michelle (Sake) Lagar de Cervera , Albarino , 2023 (White Wine)
Konnunga Hill Retro , Shriza Cabernet , 2021 (Red Wine)*

Original Price

\$1,088 PER PERSON

FOODIE Member Exclusive

\$768 PER PERSON

Please inform us of any food allergies or dietary requirements prior to ordering
All prices are in Hong Kong Dollars and subject to 10% service charge based on original prices