

MOA DINING SEAVIEW CELEBRATION PACKAGE

Kowloon TST largest picture window over the harbour 九龍尖沙咀超大全景落地玻璃窗（維港景致一覽無遺）
Guraranantee seaview with window seat in our VIP room VIP 包房尊貴座位（保證海景）

4-Course tasting menu 四道菜菜單 980 Per Person

Signature cocktail or mocktail on arrival 到場尊享招牌雞尾酒或無酒

SELECTION OF BREAD FROM THE TROLLEY

with truffle and Manchego cheese butter
麵包拼盤、松露、曼徹格芝士牛油

STARTER - 1ST 前菜 (choose one 請選其一)

OYSTERS

green apple and beer granita, oyster mayo, dill
生蠔、青蘋果啤酒冰沙、生蠔蛋黃醬、莖蘿

HAMACHI

cashew hummus, salmon roe, tomato jelly, radish green olive vinaigrette, tomato, dill oil
油甘魚、腰果鷹嘴豆蓉、三文魚籽、番茄啫喱、櫻桃蘿蔔 青椒欖油醋汁、番茄時蘿油

STARTER - 2ND 前菜

ANOLINI

pork collar, parmigiano reggiano, green pepper
意大利餃子、豬頸肉、巴馬臣芝士、青椒

MAIN 主菜

(choose one 請選其一)

WAGYU SHORT RIB

carrot purée, pickled mustard seed, pearl onion, romansco
牛肩排、甘筍蓉、醃芥菜籽、珍珠洋蔥、羅馬斯科辣椒醬

YELLOW SPRING CHICKEN

wild mushroom, foie gras liver pate, mushroom purée, baby leek, red wine jus
野菌、鵝肝、雞肝醬、蘑菇蓉，嫩韭菜，紅酒汁

CAULIFLOWER STEAK (V)

smoked eggplant purée, mushroom glaze, crispy chanterelles and potato salad
椰菜花排、煙燻茄子蓉、蘑菇醬、酥脆雞油菌、馬鈴薯沙律

DESSERT 甜品

MOA TONG SUI

soursop sherbert, candied basil, chia seed, strawberry jam, soda, panna cotta, macaron
MOA糖水、番荔枝露、糖漬羅勒、奇亞籽、士多啤梨果醬、梳打水、奶凍、馬卡龍

CELEBRATION CAKE 蛋糕

(optional add on +380 HKD for 2-3 persons 4 inch boutique cake)
with personalised message and made in house by MoA Chef Team.