

Gaddi's

Caviar Menu Connoisseur



Superior Osietra de la Maison Perseus

Norwegian Langoustine, Celtuce, Lemon Caviar
挪威海螯蝦、筒筍、檸檬

FLAVIEN NOWACK EXTRA-BRUT SANS ANNEE



Kristal de la Maison Kaviari

Hokkaido Scallop Ravioli, Chives, Champagne Sauce
北海道帶子意大利雲吞、法蔥、香檳汁

VOUETTE & SORBÉE BLANC DE BLANCS BLANC D'ARGILE



Beluga de la Maison Perseus

Brittany Sea Bass, Tomato Stuffed with King Crab, Piperade, Armoricaine Sauce
布列塔尼海鱸魚、帝王蟹肉釀蕃茄、法式巴斯克燉菜、美式龍蝦汁

PERRIER-JOUET BELLE EPOQUE 2016



Dauricus de la Maison Kaviari

Japanese Kagoshima A4 Wagyu Sirloin, Sauted Potatoes, Spinach
鹿兒島 A4 和牛西冷、馬鈴薯、菠菜

ANDRE BEAUFORT COTEAUX CHAMPENOIS POLISY ROUGE 2019



Gueldenstadtii de la Maison Perseus

Cocoa Jelly and Cremeux, Chocolate Feuillantine
可可啫喱及忌廉、朱古力脆片

LOUIS ROEDERER DEMI-SEC CARTE BLANCHE



Baenki de la Maison Kaviari

Vanilla Mousse, Toffee, Speculoos Ice Cream
雲呢拿慕絲、拖肥、焦糖脆餅雪糕

EGLY-OURIET RATAFIA DE CHAMPAGNE

Coffee or Proprietary Teas and Petits Fours
咖啡、半島精選名茶或香草茶、法式小點



4 Courses (Lunch only) 2,890

Sommelier's Selection
4 Glasses – 1,500

6 Courses 3,890

Sommelier's Selection
6 Glasses – 1,900

Menu to be enjoyed by the whole table
套餐需全桌一同享用

Prices are in Hong Kong dollars, per person and subject to 10% service charge.

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

價錢以港元計算及另加一服務費，如需要任何特別膳食安排，請向我們的服務員提供有關資料