

DINNER

LONGTAIL EXPERIENCE 1880/2880

The Chef's selection of 8 dishes. We kindly request that the entire table participate.

STARTER

Kanpachi sashimi, green papaya, custard apple, chili, lime, mustard greens	380
Crunchy soft shell crab, salted egg yolk, curry leaf	480
Japanese Wagyu tartare, scallion pancake, ginger, mustard leaf	580
Uni, crispy nori rice, ponzu, shiso	880
Shrimp sliders, pickled onion, sriracha, arugula	420
Char siu bao, house kimchi, coriander	420
Fig toast, ricotta cheese, port wine, lemon balm	380
Charred foie gras dumplings, sweet corn, pecorino, kaffir lime	680
Daily pasta	MP
Green bamboo, avocado, watercress, citrus vinaigrette	380
"Banh mi" paté, baguette, house pickles	380

MAIN

Pork chop, sukiyaki sauce, taro, chive	1080
Fried chicken, sweet potato, piri piri	480
Tilefish, cordia vinaigrette, winter melon, celery	980
Quail, lemongrass, rice noodle, nuoc mam, herbs	980
Australian beef tenderloin, carrots, "mala" sauce, baby leek	1080
Rosy seabream, daikon, turmeric, dill	1480
Fried Japanese Wagyu striploin, raita, maitake, curry leaves	1680

FINISH

Kaya French toast, soy caramel, espresso ice cream	320
Whipped salted caramel, cognac ice cream, olive oil crumble, yeast caramel, pear	320
Mango cheese cake, smoked ice cream	320
Dark chocolate cake, saffron, lemon, black cardamom ice cream	320

chef proprietor
LAM MING KIN

head chef
ALFONZO CHEN

DINNER

LONGTAIL 美味體驗 1880/2880
主廚精選8道料理，建議整桌點選較適宜

STARTER

紅甘生魚片、青木瓜、釋迦、辣椒、萊姆、綠芥末苗	380
香脆軟殼蟹、鹹蛋黃、咖哩葉	480
日本和牛韃靼生牛肉、三星蔥餅、薑、芥末葉	580
海膽、海苔脆飯、柚子、紫蘇	880
鮮蝦漢堡、醃漬洋蔥、是拉差、芝麻葉	420
叉燒包、自製韓式泡菜、香菜	420
無花果吐司、瑞可塔起士、波特酒、檸檬香蜂草	380
鴨肝餃、甜玉米、綿羊起士、泰國青檸	680
主廚特製手工義大利麵	時價
綠竹筍、酪梨、水田芥、柑橘油醋汁	380
越式肉派、法國麵包、自製醃菜	380

MAIN

帶骨豬里肌、壽喜燒、芋頭、蝦夷蔥	1080
香脆炸雞、地瓜、辣椒醬	480
馬頭魚、破布子油醋汁、冬瓜、西芹	980
鵝鶉、香茅、米線、魚露、綜合香草	980
澳洲菲力牛排、胡蘿蔔、麻辣醬、蒜苗	1080
紅喉魚、大根、薑黃、蒔蘿	1480
酥炸日本和牛、優格醬、舞菇、咖哩葉	1680

FINISH

法式咖椰吐司、醬油焦糖、咖啡冰淇淋	320
鹹味焦糖、干邑冰淇淋、橄欖油餅乾、酵母焦糖醬、水梨	320
芒果起司蛋糕、煙燻冰淇淋	320
黑巧克力、番紅花、檸檬、黑豆蔻冰淇淋	320

chef proprietor
林明健

head chef
陳俊佑