

DINNER

LONGTAIL EXPERIENCE 1880/2880

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

STARTER

Kanpachi sashimi, lychee, jicama, olive	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
Foie gras and duck confit dumpling, nuoc mam, peanut, pomelo	680
Daily pasta	MP
Persimmon salad, avocado, nuts and seeds, citrus	380
"Banh mi" paté, baguette, house pickles	380

MAIN

Pork chop, sukiyaki sauce, taro, chive	1080
Fried chicken, sweet potato, piri piri	480
Tilefish, spring peas, parmesan, lemon, herbs	980
Braised short rib, cauliflower, hibiscus, lovage	980
Australian beef tenderloin, carrots, "mala" sauce, baby leek	1080
Rosy Seabream, daikon, turmeric, dill	1480
Japanese Wagyu striploin, sambal, coconut, chestnut	1680

FINISH

Kaya French toast, soy caramel, espresso ice cream	320
Whipped salted caramel, cognac ice cream, olive oil crumble, yeast caramel, pear	320
Coconut-perilla mousse, spicy tamarind, shaved pineapple ice	320
Whisky-chocolate mousse, maqau pepper, Taiwanese chocolate 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、荔枝、豆薯、橄欖	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
鴨肝和油封鴨肉餃、魚露、花生、白柚	680
主廚特製手工義大利麵	時價
柿子沙拉、酪梨、堅果、柑橘	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、春季綜合豆、帕馬森起士、檸檬、香草	980
慢燉牛小排、白花菜、洛神花、山當歸	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
日本和牛紐約客、參巴醬、椰子、栗子	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
椰子紫蘇慕斯、香料羅望子、鳳梨雪花冰	320
威士忌巧克力慕斯、馬告胡椒、台灣巧克力冰淇淋	320

chef proprietor
林明健

head chef
陳俊佑