
TAKUMI

BY DAISUKE MORI

NEW YEAR'S EVE MENU

Available on 31st

Complimentary Welcome Drink:
flute of Delamotte Brut NV champagne

WINE PAIRING

4 GLASSES AT HK\$ 880

6 GLASSES AT HK\$ 1,180

FACEBOOK: TAKUMI BY DAISUKE MORI
INSTAGRAM: TAKUMI BY DAISUKE MORI
INSTAGRAM: CHEF DAISUKE

NEW YEAR'S EVE MENU

AMUSE BOUCHE

MATSUBA CRAB REMOULADE HUILE DE CURRY

MA SABA BEETROOT, TOSAZU JELLY

* KURO AWABI HOMEMADE TAGLIOLINI

KINMEDAI TARO ESPUMA SOUP DE POISSONS

CHALLANDAIS DUCK SEASONAL FRUITS

* HIDA WAGYU BEEF

- SHABU SHABU RIBEYE
- CHARCOAL TENDERLOIN

SUMI-IKA TEMPURA SNOW CRAB CONSOMMÉ

* PANNA COTTA PINEAPPLE, HOMEMADE ICE CREAM