

THE GOLLEY

BISTRO

SAKE SAVVY

27th March 2026

6:30pm Welcome Drink

7pm Dinner

每位HK\$768 / PERSON

每位HK\$728 / PERSON
(book on or before 16 Mar)

Welcome Drink

Dassai Sparkling 45 Junmai Daiginjo

獺祭 純米大吟釀 氣泡濁酒 45

Starter

Octopus Carpaccio with Smoked Salmon Caviar

Semi-dry Tomatoes, Avocado & Citrus Vinaigrette Dressing

Ohmine Sake Brewery Sangrain Rice Omachi Akiurei Kasumi Namazake

大嶺 3 粒 秋麗かすみ生酒 雄町

Second Course

Miso-glazed Halibut

with Couscous, Pea & Edamame & Sake Butter Sauce

Sharaku Junmai Ginjo

寫樂 純米酒

Main Course

Grilled Aust. Wagyu Beef Sirloin

with Broccolini, Crispy Burdock, Caramelised Onion Puree & Beef Jus

Black Dragon Ishidaya Junmai Daiginjo

黑龍 純吟 純米吟釀

Dessert

Black Sesame Coconut Marble Mousse Cake

Suichoki Junmai Daiginjo Kura no Hana

水鳥記 純米大吟釀 藏之華

Please let us know if you have any food allergies or special dietary requirements.
如閣下對任何食物有過敏反應或特別飲食要求，請與職員聯絡。



THE GOLLEY

BISTRO

SAKE SAVVY (VEGETARIAN)

27th March 2026

6:30pm Welcome Drink

7pm Dinner

每位HK\$768 / PERSON

每位HK\$728 / PERSON

(book on or before 16 Mar)

Welcome Drink

Dassai Sparkling 45 Junmai Daiginjo

獺祭 純米大吟釀 氣泡濁酒 45

Starter

Avocado and Marinated Tomato

with Mixed Mesclun and Balsamic Reduction

Ohmine Sake Brewery Sangrain Rice Omachi Akiurei Kasumi Namazake

大嶺 3 粒 秋麗かすみ生酒 雄町

Second Course

Roasted Veggie with Hummus

Sharaku Junmai Ginjo

寫樂 純米酒

Main Course

Wild Mushroom Risotto with Black Truffle

Black Dragon Ishidaya Junmai Daiginjo

黑龍 純吟 純米吟釀

Dessert

Black Sesame Coconut Marble Mousse Cake

Suichoki Junmai Daiginjo Kura no Hana

水鳥記 純米大吟釀 藏之華

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