

Beet is a Modern European restaurant with focus on seasonal and locally sourced ingredients.

SNACKS

2008 Thiénot, Brut, Champagne

HAMACHI

fermented myoga, scallions
(add \$110)

CHESTNUT PUMPKIN

kefir, herb oil
2015 Heymann-Löwenstein, Riesling, Mosel, Germany

BEET'S BREAD & BUTTER

SEABASS

whey, brassicas
Hills Apple Cider, Australia

NEW TERRITORIES PORK

miso, autumn greens
2017 Jamsheed, Ma Petite Francine, Australia

BURNT MEAD ICE CREAM

pears, thyme
2008 Disznókő, 5 Puttonyos, Tokaji Aszú, Hungary

TEA & PETIT FOURS

\$690

\$460 drinks pairing