

## The Masterpieces

<b>Soup by Andy</b>	tomato, Chinese pickled Chili, pumpkin, red shrimp, emmental, pickled onion, “ChinKiang” vinegar
<b>Dogs Playing Mahjong</b>	razor clam, Indian lettuce stem, green pea, shiso plum
<b>Fish Magic</b>	kinki, Sichuan pepper, ankimo, bombay duck, pine nut, bottarga, trout roe
<b>The Birth of Venus</b>	Hokkaido scallop, ponzu, conpoy, seaweed
<b>Scream</b>	caviar, mountain yam, pumpkin, uni, riesling veloute
<b>Pollock Pollock</b>	pollock, fat choi, enoki, pollock roe
<b>The basket of bread</b>	sourdough mantou
<b>Chicken Picasso</b>	chicken wing, mushroom, maple, chive
<b>Autumnal Cannibalism</b>	organic chicken, yam croquette, truffle jus Or Wagyu beef (4oz), bone marrow, parsnip, carrots, beef Jus (Supplement HKD300)
<b>Sun Flower</b>	plum, apricot, pumpkin, almond, sunflower seed
<b>The Garden of Eden</b>	Pink Lady, Fig, green cardamon, crème anglaise, apple cider

Dinner HKD 2000 per person.

### Signature dishes:

Molecular x-treme “xiao long bao”

HKD90



(Prices are subject to 10% service charge.)