

CHEF BLUE MENU

To optimize the dining experience, this menu is to be prepared for the entire table.

child's play	a playful approach to the top 10 Hong Kong dishes
dim sum extreme	caviar, taro, smoked quail egg x-treme "xiao long bao"
green eggs and magnolia ham	century egg, apricot, magnolia ham, green aromatic
aberdeen floaters	kitimat queen prawn, soy salt, ocean trout, "mui choy", scallop, preserved plum
ode to the dragon	oyster tofu, black garlic
bamboo matrix	foie gras, "chu yeh ching", bamboo shoot, bamboo charcoal
60000 a year	typhoon shelter crab
postnatal fancy	"pat chun", pig trotter, ginger, salted egg yolk
classic upgrade	smoked cod, black beans, indian lettuce, dace fish, buah keluak
the imperial beggars banquet	chicken à la king
or	
white truffle (supplement \$450)	duck egg yolk, yat milk cheese, "cheung fun"
qing cocktail	"mou tai", butterfly pea flower, calamansi
back on the street	brittany lobster , sweetbread, sea urchin mustard, homemade sweet sauce
beef noodles	A3 saga gyu beef, mixed mushroom, aromatic consommé
the chicken bowl	"Bo" chicken rice, sun-dried abalone, air-dried foie gras
no shark fin	yuzu, osmanthus, peach resin, persimmon
everything lotus	root, leaf, seed, flower
8 treasure	dried mandarin peel, dragon eye, wolfberry, walnut, pandan, rose, osmanthus, jujube

HK2,300 per person.

Premium pairing, 6 labels of wine and 1 label of sake HK1,580.

Grand Cru pairing, 5 labels of wine HK1,880.

(plus 10% service charge)