

## CHEF BLUE MENU

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

<b>child's play</b>	a playful approach to the top 10 Hong Kong dishes
<b>dim sum extreme</b>	caviar, taro, smoked quail egg x-treme "xiao long bao"
<b>green eggs and magnolia ham</b>	century egg, apricot, magnolia ham, green aromatic
<b>aberdeen floaters</b>	kitimat queen prawn, soy salt, ocean trout, "mui choy", scallop, preserved plum dried shrimp, vermicelli, pickled fuzzy melon
<b>ode to the dragon</b>	oyster tofu, black garlic
<b>bamboo matrix</b>	foie gras, "chu yeh ching", bamboo shoot, bamboo charcoal
<b>60000 a year</b>	typhoon shelter crab
<b>postnatal fancy</b>	"pat chun", pig trotter, ginger, salted egg yolk
<b>classic upgrade</b>	smoked cod, black beans, indian lettuce, dace fish, buah keluak
<b>the imperial beggars banquet</b>	chicken à la king, <b>black truffle</b>
<b>qing cocktail</b>	"mou tai", butterfly pea flower, calamansi
<b>back on the street</b>	<b>brittany lobster</b> , sweetbread, sea urchin mustard, homemade sweet sauce
<b>beef noodles</b>	a3 saga gyu beef, , black truffle, aromatic consommé
<b>the chicken bowl</b>	"Bo" chicken rice, sun-dried abalone, air-dried foie gras
<b>no shark fin</b>	yuzu, osmanthus, peach resin, persimmon
<b>everything lotus</b>	root, leaf, seed, flower
<b>8 treasure</b>	dried mandarin peel, dragon eye, wolfberry, walnut, pandan, rose, osmanthus, jujube

HK2,480 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)