

CHEF TABLE 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
caviar	taro, smoked quail egg
molecular	x-treme "xiao long bao"
corn	japanese cauliflower, pinenut, "pat chun" vinegar
brittany lobster	black truffle, "har mi", tartare, potato
hokkaido scallop	shanghainese "jolo", sugar snap peas, woba
duck foie gras	"chu yeh ching" miso, bamboo shoot, charcoal bamboo
smoked wild black cod	black beans, indian lettuce, dace fish, buah keluak
mou tai	butterfly pea flower, calamansi
a3 saga-gyu beef	black truffle, mixed mushroom, aromatic consommé
Bo's signature chicken rice	shaved sun-dried abalone, air-dried foie gras
no shark fin	yuzu, osmanthus, peach resin, dried persimmon

HK1,680 per person.
6 labels of wine pairing, HK1,000.
(plus 10% service charge)