

## SET LUNCH MENU

### choice of entrees:

<b>hokkaido scallop</b>	shanghainese “jolo”, sugar snap peas, woba
<b>hokkaido corn</b>	cauliflower, pinenut, “pat chun” vinegar
<b>duck foie gras</b>	preserved chinese mustard green, walnut, zhenjiang vinegar
<b>brittany lobster</b>	black truffles, “har mi”, tartare, potato
<b>bo’s signature chicken rice</b>	shaved sun-dried abalone, air-dried foie gras

### choice of mains

<b>new zealand scampi</b>	cauliflower, black truffle, salty duck egg yolk, mustard
<b>haida gwaii wild cod</b>	iberico ham, almond, wild mushrooms
<b>pigeon</b>	mountain yam, barley, juju berry, ginseng, dragon fruit
<b>leg of suckling pig</b>	sichuan peppercorn, pineapple, baby greens, “pat chun” ginger vinaigrette
<b>a3 saga-gyu beef (supplement \$500/4oz)</b>	black truffle, “cheung fun”, first press superior soy

### dessert

<b>bo baba</b>	grapefruit, mango, black glutinous rice, coconut, pineapple
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HK750 per person.

*(plus 10% service charge)*

### signature dishes:

<b>molecular x-treme “xiao long bao”</b>	<b>\$90</b>
<b>caviar, crispy taro, smoked quail egg</b>	<b>\$280</b>