

## TASTING MENU

<b>corn</b>	japanese cauliflower, pinenut, “pat chun” vinegar
<b>brittany lobster</b>	black truffles, ”har mi”, tartare, potato
<b>hokkaido scallop</b>	shanghainese “jolo”, sugar snap peas, woba
<b>molecular</b>	x-treme “xiao long bao”
<b>duck foie gras</b>	“chu yeh ching”, bamboo shoot, bamboo charcoal
<b>mou tai</b>	butterfly pea flower, calamansi
<b>leg of suckling pig</b>	sichuan peppercorn, pineapple, baby greens, “pat chun” ginger vinaigrette
<b>or</b>	
<b>haida gwaii wild cod</b>	iberico ham, chinese almond, mushrooms, mandarin peel
<b>or</b>	
<b>a3 saga-gyu beef</b> (supplement \$200)	black truffle, “cheung fun”, first press superior soy
<b>bo’s signature chicken rice</b>	shaved sun-dried abalone, air dried foie gras
<b>no shark fin</b>	yuzu, osmanthus, peach resin , dried persimmon

HK900 per person.  
4 labels of wine pairing, HK620.  
(plus 10% service charge)