

SET LUNCH MENU

HK630+10% per person.

choice of entrees:

Hokkaido Scallop	aromatic preserved plum broth, iberico pork jowl, dry scallop
Tomato Salad	“pat chun” vinegar, chinese olive mayo, scallion oil
Brittany Lobster 2ways (supplement \$150)	caviar, chinese bonito vinegar, fermented shrimp, crispy noodle potato, green sichuan peppercorn, pickle pearl onion
Japanese Kinki (supplement \$100)	barley, spring onions, ginger, kelp
Bo’s Signature Chicken Rice	shaved sun-dried abalone, air-dried foie gras

choice of mains:

Leg Of Suckling Pig (For 2 persons)	pineapple, sichuan peppercorn honey, spiced artichoke, baby peas, fennel
Halibut	iberico ham, chinese almonds, termite mushrooms, vintage mandarin peel oil
Pigeon	foie gras, “3 cups” style, spiced artichoke, potato
Carabinero Prawns (supplement \$250)	West Australian black truffle, hand crafted noodles, fermented shrimp oil
Saga-Gyu Beef (supplement \$500/4oz)	West Australian black truffle, “cheung fun”, virgin soy sauce

dessert of the day:

signature dishes:

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