

TASTING MENU

HK780+10% per person.

Brittany Lobster	caviar, chinese bonito vinegar, fermented shrimp oil, dry shrimp floss, crispy noodle
Hokkaido Scallop	aromatic preserved plum broth, iberico pork jowl, dry scallop
Japanese Kinki	barley, spring onions, ginger, kelp
Foie Gras	“3 cups” style, “chu yeh ching”, bamboo shoot, onion, “chinkjiang” vinegar
“Pat Chun” Vinegar	corn

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
Carabinero Prawn (supplement \$150)	West Australian black truffle, hand crafted noodles, fermented shrimp oil
Saga-Gyu Beef (supplement \$300)	West Australian black truffle, “cheung fun”, virgin soy sauce

dessert of the day