

# I ❤️ HK MENU

<b>Child's Play</b>	playful inspirations from Hong Kong classics
<b>Green Eggs And Ham</b>	century egg, apricot, Yunnan ham
<b>Aberdeen Floaters</b>	shima-aji, “mui choy”, scallop, preserved plum
<b>Ode To The Dragon</b>	crispy cauliflower milk, oyster sauce
<b>Bamboo Matrix</b>	foie gras, bamboo shoot, “chu yeh ching”, bamboo charcoal, sichuan pepper
<b>60000 A Year</b>	alaska king crab, fuji apple, crab roe, chilli egg, iberico ham, “pat chun”, ginger
<b>Back On The Street</b>	sweetbread, daikon, uni
<b>Suckling pig</b>	roasted sichuan pineapple
<b>or</b>	
<b>Saga -Gyu Beef</b>	black truffle, “cheung fun”, first press superior soy
<b>(supplement \$500/4oz)</b>	
<b>No Shark Fin</b>	yellow pitaya, yuzu, osmanthus, peach gum
<b>Everything Lotus</b>	root, leaf, seed, flower

HK1,380 per person.

wine pairing selections

bubble bubbles with 3 labels	HK880 per person
bubble bubbles with 5 labels	HK1,680 per person
master pairing with 6 labels	HK1,580 per person
grand cru pairing with 6 labels	HK1,880 per person

(plus 10% service charge)

## Supplement

X-treme “xiao long bao”	\$90
Caviar, taro, smoked quail egg	\$280
Chicken rice	\$280

To optimize the dining experience, this menu is to be prepared for the entire table.