

CHEF BLUE MENU

Child's Play

playful inspirations from Hong Kong classics

Green Eggs And Ham

century egg, apricot, Yunnan ham

Aberdeen Floaters

wild prawn, soy salt, uni, "har mi"

Ode To The Dragon

crispy cauliflower milk, oyster sauce

Bamboo Matrix

foie gras, bamboo shoot, "chu yeh ching", bamboo pith, sichuan pepper

60000 A Year

alaska king crab, fuji apple, crab roe, chilli
egg, iberico ham, black truffle, ginger

The Imperial Beggars Banquet

brittany lobster, caviar, bell pepper, sherry cream

Back On The Street

sweetbread, daikon, uni

The Chicken Bowl

9 years aged acquerello rice, sun-dried abalone,
air-dried foie gras

Beef Noodles

saga gyu beef, black truffle

No Shark Fin

yellow pitaya, yuzu, osmanthus, peach gum

Everything Lotus

root, leaf, seed, flower

HK2,380 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)

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