

SET LUNCH MENU

HKD480+10% per person.

choice of entrees:

Hokkaido Scallop	aromatic preserved plum broth, dried scallop
Tomato Salad	“pat chun” vinegar, Chinese olive mayo, scallion oil
Lobster 2ways (supplement HKD100)	caviar, Chinese bonito vinegar, fermented shrimp oil, crispy noodle potato, green Sichuan peppercorn, pickled pearl onion
White Tilefish	barley, spring onion, ginger, pickled kelp
Foie Gras	“3 cups” style, “chu yeh ching”, “chinkiang” vinegar, banana shallot

choice of mains:

Leg Of Suckling Pig (For 2 persons)	pineapple, Sichuan peppercorn honey, spiced artichoke, fennel
Wild Cod	iberico ham, Chinese almonds, seasonal mushrooms, vintage mandarin peel oil, housemade preserved kumquat
Long Jiang Chicken (extra 2g black truffle supplement HKD90)	black truffle, chestnut, sherry cream
Carabinero Prawns (supplement HKD250)	black truffle, hand crafted noodles, fermented shrimp oil
Saga-Gyu Beef (supplement HKD500/4oz)	black truffle, “cheung fun”, virgin soy sauce

dessert of the day

signature dishes:

molecular x-treme “xiao long bao”	HKD90
caviar, crispy taro, smoked quail egg	HKD280
bo’s signature chicken rice	HKD280