

# TASTING MENU

HKD680+10% per person.

<b>Lobster</b>	caviar, Chinese bonito vinegar, fermented shrimp oil, crispy noodle
<b>Hokkaido Scallop</b>	aromatic preserved plum broth, dried scallop
<b>White Tilefish</b>	barley, spring onion, ginger, pickled kelp
<b>Bamboo Matrix</b>	foie gras, Saikyo miso, bamboo shoot, "chu yeh ching", bamboo pith, Sichuan pepper
<b>"Pat Chun" Vinegar</b>	corn

## choice of mains:

<b>Leg Of Suckling Pig (For 2 persons)</b>	pineapple, Sichuan peppercorn honey, spiced artichoke, fennel
<b>Wild Cod</b>	iberico ham, Chinese almonds, seasonal mushrooms, vintage mandarin peel oil, housemade preserved kumquat
<b>Long Jiang Chicken</b> (extra 2g black truffle supplement HKD90)	black truffle, chestnut, sherry cream
<b>Carabinero Prawn</b> (supplement HKD150)	black truffle, hand crafted noodles, fermented shrimp oil
<b>Saga-Gyu Beef</b> (supplement HKD300)	black truffle, "cheung fun", virgin soy sauce

## dessert of the day