

CHEF BLUE MENU

Child's Play	playful inspirations from Hong Kong classics
Green Eggs And Ham	century egg, pickled young ginger, tofu, apricot, Yunnan ham
Aberdeen Floaters	wild prawn, soy salt, "har mi"
Ode To The Dragon	crispy cauliflower milk, abalone sauce
Bamboo Matrix	foie gras, Saikyo miso, "chu yeh ching", bamboo pith, Sichuan pepper
60000 A Year	crab, crab roe, apple, chilli, garlic "pat chun", pig ear, yolk, iberico ham, black truffle, ginger
The Imperial Beggars Banquet	black truffle, Long Jiang chicken, foie gras, sherry, pickled pearl onion, chestnut
Back On The Street	sweetbread, daikon, uni, calamansi "hoisin" sauce
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

HKD2,380 per person.

Wine pairing selections

bubble bubbles with 3 labels	HKD880	per person
bubble bubbles with 5 labels	HKD1,680	per person
master pairing with 6 labels	HKD1,580	per person
grand cru pairing with 6 labels	HKD1,880	per person

(All prices are subject to 10% service charge.)

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