

TASTING MENU

HKD680 per person.

appetizers:

Taste of marriage	snacks inspired by a Hong Kong wedding
Bridal tea	foie gras, red dates, lotus seed, XO
Son of a scallop	Hokkaido scallop, shiso plum, lotus root, "lui yee hung"
Pisces paradise	tile fish, ginger roe, fermented soy, Sichuan green onion, jelly fish

choice of mains:

Suckling pig (For 2 persons)	pineapple, Sichuan peppercorn honey, spiced artichoke, fennel
King pigeon	king mushroom, 30 years vintage sherry, rice sauce, sweet pepper
Carabinero prawn	hand crafted noodles, dried shrimps

desserts:

Comes after sex	"mui choy" chocolate
V generation	"pat chun" vinegar, apple, chestnut, "bai ju"
No shark fins	pineapple, rum, coconut water, Indian doughnut

signature dishes:

Molecular x-treme "xiao long bao"	HKD90
Butter poached abalone, potato, caviar 20g	HKD280
Yaks milk cheese, duck egg, Chinese pasta, white truffle 5g	HKD380

All prices are subject to 10% service charge.