

TASTING MENU

HKD680 per person.

appetizers:

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| Taste of marriage | snacks inspired by a Hong Kong wedding |
| Son of a scallop | Hokkaido scallop, shiso plum, lotus root, "lui yee hung" |
| Pisces paradise | tile fish, ginger roe, fermented soy, Sichuan green onion, squid |

choice of mains:

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| Suckling pig | beetroot "hoisin" sauce, Chinese vinegar, crispy red pudding |
| Carabinero prawn | hand crafted noodles, dried shrimps |
| Wagyu beef (supplement HKD200) | black truffle, wild mushrooms, mung bean mash |

desserts:

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| 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:

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| Molecular x-treme "xiao long bao" | HKD90 |
| Butter poached abalone, caviar 20g, mung bean | HKD280 |

All prices are subject to 10% service charge.