

# TASTING MENU

HKD680 per person.

## appetizers:

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, spicy salmon roe, fermented soy, Sichuan green onion, squid

## choice of mains:

Suckling pig	beetroot “hoisin” sauce, Chinese vinegar, crispy red pudding
Carabinero prawn	hand crafted noodles, dried shrimps
Rangers valley wagyu beef (supplement HKD200)	black truffle, wild mushrooms, mung bean mash

## desserts:

No shark fins	peach gum, osmanthus, vinegar, honey
Comes after sex	“mui choy” chocolate
V generation	“pat chun” vinegar, apple, chestnut, “bai ju”

## signature dishes:

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

All prices are subject to 10% service charge.