

TASTING MENU

HKD680 per person.

appetizers:

- 0** round snacks inspired by HK top dishes
- 0 to the dragon** chu toro, oyster sauce
- Xo** foie gras, soya milk, wild mushrooms

choice of mains:

- Pigeon** “3 cups” style, “chu yeh ching”,
spiced artichoke, “Chinkiang” vinegar,
banana shallot
- Carabinero prawn** hand crafted noodles, dried shrimps
- Rangers valley wagyu beef** charred carrot, mung bean mash
([supplement HKD300](#))

desserts:

- Jell-0** almonds, apricot, honey
- 00** “pat chun”, strawberry, cheese cream

signature dishes:

- Molecular x-treme “xiao long bao” HKD90
- Butter poached abalone, caviar 20g, mung bean HKD280
- Chicken B0, 9 years aged rice, South African dried abalone HKD500

All prices are subject to 10% service charge.