

## Farewell to Wan Chai

I ❤️ HK, ode to old restaurant

<b>Bo Innovation</b> C.E.2003	BO's favourites
<b>Queen's café</b> C.E.1952	beef tartare, beetroot, red pepper, cabbage
<b>Jumbo floating Restaurant</b> C.E.1950	Nordic langoustine, white soy butter, leeks
<b>Lin Heung Tea House</b> C.E.1927	foie gras, wild mushrooms
<b>Luk Yu Tea House</b> C.E.1933	pork lung, sweetbreads, almonds, truffles, bak choy
<b>Forum Restaurant</b> C.E.1977	dried abalone, duck egg, caviar, asparagus
<b>Lung Wah Hotel</b> C.E.1938	pigeon, worcestershire, prawn cracker
<b>Or</b>	
<b>Sammys Kitchen</b> C.E.1969 (Supplement HKD200)	rangers valley wagyu beef, trio peppercorns sauces
<b>Mido Café</b> C.E.1950	yin yeung, apple western toast
<b>Jimmy's Kitchen</b> C.E.1928	baked alaska
<b>Tsui King Lau</b> C.E.1956	"mui choy", sand ginger

Dinner HKD 1,888 per person.  
(Prices are subject to 10% service charge.)

