

# The Masterpiece 2025 Set Lunch Menu

HKD700 per person

**Soup by Andy**                      Watermelon gazpacho, fuyu, kaffir lime, cherry stone clam  
Andy Warhol                      Shrimp bisque, taro  
                                                 Chicken essence, bird nest, egg

**Pollock Pollock**                      Langoustine, crab, mentaiko, seaweed  
Jackson Pollock

**Bamboo at Work**                      Foie gras, “Chu Yeh Ching”, bamboo shoot  
吳冠中

**Autumnal Cannibalism**                      Dry aged GuangZhou duck, leaves of Autumn  
Salvador Dali                      Or  
                                                 Housemade Pasta, carabinero, dried shrimp, tomatoes  
                                                 (Supplement HKD100)  
                                                 Or  
                                                 A4 wagyu beef  
                                                 (Supplement HKD300)

**The Starry Night**                      Butterfly pea flower, lychee  
Vincent Van Gogh

Coffee or Tea (Supplement HKD20)

signature dishes:

|                                                 |         |
|-------------------------------------------------|---------|
| Molecular x-treme “xiao long bao”               | HKD 90  |
| Bo Chicken rice (for 2 guests)                  | HKD 260 |
| Shrimp (blue lobster, curry leaf, dried shrimp) | HKD 288 |

(Prices are subject to 10% service charge.)



# The Masterpiece 2025 午市套餐

每位 港幣\$700

安迪的罐頭湯

安迪·沃荷

西瓜凍湯。甜豆腐乳。馬蜂橙。車厘蜆  
濃蝦湯。芋頭  
雞湯。燕窩。蛋

波洛克波洛克

傑克遜·波洛克

海螯蝦。蟹。明太子。紫菜

竹林

吳冠中

鵝肝。竹葉青。筍

秋天食人主義

薩爾瓦多·達利

陳年廣州鴨胸  
或  
手工義大利麵，西班牙紅蝦，蝦米，蕃茄  
(另加港幣\$100)  
或  
A4 和牛  
(另加港幣\$300)

星夜

文森特·梵谷

蝶豆花。荔枝

咖啡 或 茶 (另加港幣\$20)

招牌菜

分子料理小籠包  
廚魔雞飯 (兩位用)  
蝦 (藍龍蝦，咖哩葉，蝦米)

港幣\$90  
港幣\$260  
港幣\$288

(以上價目均須另加一服務費)

