

¶ . LV EHOLHYHG WR EHQXSERZUHZLWCKXQLYHU
FRQQRWDQHLZRENJWQRLQJV DQG VXFFHVVHV 7K
FRQWLQXRXVO\ VHH WKLW QXPEHU VHTXHGFH
JUHDW FRKPLQJVVWKHLU ZD\

LVUDHVWDXURDQWGWXS SRUWLQJ WKH ORFD
FRPPXQLW\FRPPDWVHG WR VKRZFDVLQJ ORFDO W
ORFDOKDOLQWUHGIFUQHWVWQ LQYHQWLYH VW\OH
WKDW FHWKHEGDWHUWVLW\ RIHQGHZUQWVHU RSHDQ
VWD\LQJRVXJXLHDAHQWLW\

The interior design, inspired by the natural rock formations of Antelope Canyon, creates an elegant dining environment that offers every one of you a unique and immersive experience for the mind, body, and soul.



ONES RESTAURANT AND LOUNGE

DINNER MENU


Amuse bouche

Oscietre **CAVIAR** (15g), Jinhua ham custard | + \$ 380 |

Chaozhou **CRAB**, horseradish snow, leek consomme

TRUFFLE, cauliflower, Iberico ham

ABALONE, sun-dried scallop, gyokuro ochazuke

 **MOREL**, cuttlefish, house farmed mushroom, veal jus | + \$ 260 |

HIDA-GYU, Sambal, chenpi, N.T. vegetables

or

CARABINERO grande, pomelo, green mango

or

 **PIGEON** Wellington, Lau Fau Shan golden oyster, truffle | + \$ 320 |
(pre-order is required)

 **BLOOD BIRD'S NEST**, mousse, papaya almond milk

Petit fours

\$1,088 per guest

\$588 wine pairing - 4 glasses

Prices are in HKD and are subject to 10% service charge