



ONES RESTAURANT AND LOUNGE

‘1111’ is believed to be a powerful universal number with connotations to new beginnings and successes. Those who continuously see this number sequence, are believed to have great things coming their way.

1111 is a restaurant that focuses on supporting the local community, we are committed to showcasing local talent and using local high-quality ingredients to create an inventive style of cuisine that celebrates the diversity of modern European elements, while staying true to our Asian identity.

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.

我們誠意推介 1111 signature 之一 Pigeon Wellington 作為你的主菜，這是一道盡顯中西融合的菜式，香脆酥皮內配有來自法國 Bresse 產區的乳鴿胸，黑松露，以及流浮山生曬金蠔。這菜式只供預訂，如有意享用這菜式，請於預約到達餐廳前最少 48 小時跟我們預訂及提供預訂數量。

We warmly recommend Pigeon Wellington, one of the 1111 signatures as your main course. This is a dish that is a fusion of Chinese and Western. The crispy puff pastry is filled with pigeon breast from the Bresse region of France, black truffles, and Lau Fau Shan semi-sundried golden oyster. This dish is for reservation only, if you would like to enjoy this dish, please reserve with us and provide the quantity at least 48 hours prior to the reservation time.



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VALENTINES DINNER MENU

(Available for dinner on 14th and 15th February)

Amuse bouche

Oscietre **CAVIAR**, Zhengjiang crystal ham

TORO, sea urchin, tomato, bergamot

TRUFFLE, asparagus, spinach, house-made ricotta

Market **FISH** of the day, lou siu ping on, gyokuro fish soup

HIDA-GYU, chenpi, N.T. vegetables

or

CARABINERO grande, N.T. vegetables

or

PIGEON Wellington, Lau Fau Shan golden oyster, truffle | + \$ 380 |

(pre-order is required for at least 48 hours in advance)

BLOOD BIRD'S NEST, Yuen Long honey comb, lemon mousse, osmanthus

Petit fours

\$1,488 per guest

MOREL, cuttlefish, house farmed mushroom, veal jus | + \$ 280 |

Binchotan grilled **FISH MAW**, lobster bisque | + \$ 620 |

\$520 wine pairing - 3 glasses

\$720 wine pairing - 5 glasses

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