







ONES RESTAURANT AND LOUNGE

**DINNER MENU**

*(Available for dinner from 23<sup>rd</sup> - 31<sup>st</sup> December 2024)*

Amuse bouche

Oscietre **CAVIAR** (15g), Jinhua ham custard

**WAGYU** tataki, sea urchin, confit yolk, Nanko plum

**TRUFFLE**, cepes, onsen egg, creamy potato

**MOREL**, cuttlefish, house farmed mushroom, veal jus

**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**, ginger mousse, osmanthus

Petit fours

*\$1,788 per guest*

*\$488 wine pairing - 3 glasses*

*\$688 wine pairing - 5 glasses*

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