

Amuse bouche

Oscietre CAVIAR (15g), Jinhua ham custard | 1 + \$380 |

Chaozhou CRAB, horseradish snow, leek consomme

TRUFFLE, cauliflower, Iberico ham

ABALONE, sun-dried scallop, gyokuro ochazuke

MOREL, cuttlefish, house farmed mushroom, veal jus 1+ \$ 260 |

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

or

CARABINERO grande, pomelo, green mango

or

- PIGEON Wellington, Lau Fau Shan golden oyster, truffle 1+ \$ 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