

‘plénitude’

Amuse bouche

turnip cake, chorizo, tarama
soy bean green Szechuan tart

Choucroute Bao

braised savoy cabbage, smoked pork belly
curry & pine mayonnaise

Kuruma Prawn

confit, cristal jelly *consommé*
chrysanthemum, Yunnan tamarillo

Abalone

cooked meunière, matsutake & Shaoxing sabayon
shiitake, braised chicken feet
(Add on HKD 228)

Seabass

court-bouillon, fermented mustard leaf,
green peppercorn beurre blanc
(Add on Kaviari Oscietre Caviar 3gr HKD 98)

Duck Guangdong

roasted, swiss chard raviole
golden fig chutney, duck jus
Or

Plounéour-Ménez Pigeon

roasted, lotus leaf, legs sausage, braised eggplant
pigeon jus
(Add on HKD 268)

Pomelo

mango sorbet, coconut tapioca pearls, marigold

Black Sesame & Taro

textured, white chocolate ganache, yuzu gel,
sesame nougatine & praliné

HKD 1488

‘osmose’

3 glasses HKD 588

5 glasses HKD 888

All prices subject to 10% service charge