

‘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*
kaffir lime leaves, Yunnan tamarillo

Abalone

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

Sole

steam, roasted kombu seaweed corn sauce, nasturtium
(Add on Kaviari Baeri 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)

Hainan Mango

mochi, green star anis, fennel

Chinese Almond & Sweet Potato

textured, tapioca pearl, ginger candy
almond biscuit, praliné

HKD 1488

‘osmose’

3 glasses HKD 588

5 glasses HKD 888

All prices subject to 10% service charge