

# BAMBOO MENU | 5 MOMENTS

## AN EVENING IN JANUARY 2025



*Petits Salés*

### ODE TO CENTURY EGG

Century Egg Mimosa with Alaskan King Crab  
and Delicate Osmanthus Jelly

### ODE TO MUSHROOM

Shiitake Mushroom tenderly braised with Earthy Mushroom Ragout and Sticky Rice

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*< Please Choose 1 Item >*

### ODE TO SCALLOP

Soufflé of Black Garlic with Scallop Velouté

### ODE TO OLIVES

Fire Roasted Mediterranean Sea Bass with Pickled Olive Leaf  
Fish Ballotine and Green Olive Extraction Sauce

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*< Please Choose 1 Item >*

### ODE TO PIGEON

Steamed Breast of Pigeon  
with Chicken Mousse and Green Sichuan Pepper Pigeon Jus

### ODE TO VENISON

Yogurt-Marinaded Rhug Estate Venison Saddle  
with Aged Black Bean Sauce and Strawberry

### ODE TO CHESTNUT

Soy Milk Pastry Cream and Ice Cream with  
Chestnut Mousse and Confit Chestnut

*Lotus Pond Mignardises Temptations*



## BEVERAGE JOURNEY

Our sommelier team, in collaboration with Cheffe Vicky,  
has carefully curated a selection of wines to pair our tasting menus.

The « \*EXCLUSIVE » pairing offers an upgrade from  
the « ESSENTIAL » Selection, featuring a range of more premium wines.

### 5 GLASSES

ESSENTIAL 1,080    \*EXCLUSIVE 1,580

Nordaq Water in Still, Sparking or Hot is served at \$42 per guest  
All prices are in HKD and subject to 10% service charge

BAMBOO MENU 1,880