

BAMBOO MENU | 5 MOMENTS

AN EVENING IN DECEMBER 2024



MICHELIN
2024



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

< 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

< 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 MANDARIN

Mandarin Sago Marmalade with Ginger Sorbet and Yogurt Meringue

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 *EXCLUSIVY 1,580