

JADE MENU | 7 MOMENTS

AN EVENING IN MARCH 2025



Petits Salés

I. ODE TO CENTURY EGG

Century Egg Mimosa with Crab Meat, Aubergine and Delicate Rice Vinegar Jelly

II. ODE TO ASPARAGUS

White Asparagus Blanc-Manger with Grilled Green Asparagus Yunnan Ham, Beluga Caviar and Yellow Wine Sauce

III. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised with Earthy Mushroom Ragout and Sticky Rice

IV. ODE TO SCALLOP

Scallop Tofu enveloped with Abalone, Scallop, Mushroom Langoustine and Velvety Coconut Scallop Velouté

V. ODE TO GROUPA

Charcoal Grilled Speckled Blue Groupa with Bouillabaisse

VI. ODE TO PIGEON

Steamed Breast of Pigeon with Cabbage and Preserved Mustard Cabbage and Green Sichuan Pepper Pigeon Jus

OR

ODE TO LAMB

Rack and Saddle of Lamb from Aveyron with Citrus Lamb Jus and Mongolian Chive Flower Relish

Cherry Tomato Confit with Refreshing Herb Salad Sorbet

VII. ODE TO SAKURA

Lychee Rice Pudding with Raspberry Sorbet in Sakura Yogurt Meringue and Sakura Tea Sauce

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

7 GLASSES

ESSENTIAL 1,480 *EXCLUSIVE 1,980

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

JADE MENU 2,480