

## **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

# JADE MENU | 7 MOMENTS AN EVENING IN NOVEMBER 2024





Petits Salés

### I. ODE TO CENTURY EGG

Century Egg Mimosa with Alaskan King Crab, and Delicate Osmanthus Jelly

### II. ODE TO LANGOUSTINE

Beluga Caviar with Chilled Langoustine ,Lobster Ginger Salad, Yellow Wine Mayonnaise and Oyster Sauce

#### III. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised with Earthy Mushroom Ragout and Sticky Rice

#### IV. ODE TO SCALLOP

Soufflé of Black Garlic with Scallop Velouté

#### V ODE TO OLIVES

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

### VI. ODE TO PIGEON

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

OR

## ODE TO BEEF (+ HKD 350)

Mayura Beef Rib Eye Mille Feuille with Beef Tongue Pepper Sauce

Aromatic Aged Purebred Da Hong Pao Ice Cream

### VII. ODE TO MANDARIN

Mandarin Sago Marmalade with Ginger Sorbet and Yogurt Meringue

Lotus Pond Mignardises Temptations

