

BAMBOO MENU | 5 MOMENTS

AN EVENING IN NOVEMBER 2024



MICHELIN
2024



Petits Salés



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

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 BEEF (+ HKD 350)

Mayura Beef Rib Eye Mille Feuille with Beef Tongue Pepper Sauce

ODE TO MANDARIN

Mandarin Sago Marmalade with Ginger Sorbet and Yogurt Meringue

Lotus Pond Mignardises Temptations

