

BAMBOO MENU | 5 MOMENTS

AN EVENING IN MARCH 2025



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



Petits Salés

ODE TO CENTURY EGG

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

ODE TO MUSHROOM

Shiitake Mushroom tenderly braised with Earthy Mushroom Ragout and Sticky Rice

< Please Choose 1 Item >

ODE TO SCALLOP

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

ODE TO OLIVE

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 Cabbage and Preserved Mustard Cabbage and Green Sichuan Pepper Pigeon Jus

ODE TO LAMB

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

ODE TO SAKURA

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

Lotus Pond Mignardises Temptations



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