JADE MENU | 7 MOMENTS AN EVENING IN DECEMBER 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, Langoustine Tartare Sauce 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 VENISON Yogurt-Marinated Rhug Estate Venison Saddle with Aged Black Bean Sauce and Strawberry

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



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 2,480