



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 | COURSE I, II, IV, VI, VII
ESSENTIAL ^{HKD}1,080 EXCLUSIVE ^{HKD}1,580

7 GLASSES | COURSE I TO VII
ESSENTIAL ^{HKD}1,480 EXCLUSIVE ^{HKD}1,980

JADE MENU | 7 MOMENTS A DAY IN SEPTEMBER 2024



Petit Salé

I. ODE TO CENTURY EGG

Century Egg Mimosa with Cured Swordfish and Delicate Osmanthus Jelly

II. ODE TO LOBSTER

Chilled Langoustine with 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 Ballotin 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 Pure Breed Da Hong Pao 2008 Gelato

VII. ODE TO FIGS

Dried Fig Mousse with Golden Local Figs
and Wing Wo Bee Farm Honey Ice Cream

Lotus Pond Mignardises Temptations

