

Tasting Menu



Brittany Lobster

caviar, chinese bonito vinegar,
fermented shrimp oil, dry shrimp floss,
crispy noodle

Hokkaido Scallop

aromatic preserved plum broth,
iberico pork jowl, dry scallop

Japanese Red Mullet

barley, spring onions, ginger

Foie Gras

“3 cups” style, “chu yeh ching”,
bamboo shoot, onion,
“chinkjiang” vinegar

“Pat Chun” Vinegar

corn

choice of mains:

Leg Of Suckling Pig (For 2 persons)

pineapple, sichuan peppercorn honey,
spiced artichoke, baby peas, fennel

Wild Cod

iberico ham, chinese almonds,
termite mushrooms,
vintage mandarin peel oil

Carabinero Prawns (supplement \$150)

black truffle, hand crafted noodles,
fermented shrimp oil

Saga-Gyu Beef (supplement \$300)

black truffle, “cheung fun”,
virgin soy sauce

dessert of the day

