

Chef's Tasting menu

Wine Paring + \$780/ per person

Welcome Drink

Amuse Bouche

Blue Crab Jelly

Homemade Cheese, Blue Crab, Heirloom Tomato Jelly

Jinga Shrimp Mille Feuille

Jinga Shrimp, Gado Gado

Homemade Ravioli with Sichuan Spicy

Pea Shoot, Tofu, Chicken, Chili Oil

Pat Chun Pork Knuckle 'Zampone'

Egg Confit, Stem Ginger, Pat Chun Emulsion

Catch of the day

Minestrone, Seasonal Vegetables

Sorbet

Spiny Lobster

(Supplement \$180 /Per Person)

Lobster Sabayon, Mushroom Duxelles, Citrus

or

Oxen Wellington

Black Pepper Sauce

or

Hung Wan Farm Ping Yuen Chicken

(Supplement \$ 450 for Two)

Morel, Black Termite Mushroom, Yi – O Rice

Pre Dessert

Pomelo , Green Apple , Fennel sorbet

Dessert

Black Bean, Black Garlic, Caramel Emulsion

Please Advise Our Staff If You Have Any Food Allergies or Intolerance That We Should Be Aware Of
the Same Menu To Be Enjoyed Through The Entire Table
All Prices Are In Hong Kong Dollars And Subject To 10% Service Charge