

ALL THE ODES

8 Chapters | \$1680 hkd

*A selection of timeless dishes
of paying homage to things:
some perfected over time,
others as new creations.*

**All prices subject
to 10% service charge**

WINE PAIRING

- II. Matsunotsuka Junmai Ginjo, Japan (50ml) ***
- III. Domaine Lebrun Pouilly-Fume
Loire Valley, 2015 (100ml)
- IV. Condrieu Vertige Yves Cuilleron,
Rhône Valley, 2011 (100ml) ***
- V. Tiansai, Skyline of Gobi Reserve Chardonnay,
Xinjiang, China, 2017 (100ml)
- VI. Chateau Puech-Haut Tete de Belier,
Languedoc, 2015 (100ml) ***
- VII. Yves Cuilleron Roussilliere Rouge Doux,
Rhône Valley, 2016 (50ml)

Glass of Champagne Ruinart Blanc de Blancs | \$190 hkd | *INTRO.*
3 Glasses *** | \$480 hkd | *Courses II, IV, VI*
6 Glasses | \$780 hkd | *Courses II, III, IV, V, VI, VII*

- INTRO.* Petits Salé
Amuse-Bouche
- I. **ODE TO CHINESE YAM**
Chinese Yam escorted with Seaweed Jelly, aroma of Sesame Oil with a special selection of Ossetra Caviar
- II. **ODE TO ABALONE**
Red Abalone Carpaccio with Marinated Celtuce, a delicate touch of Pike Roe
- III. **ODE TO KUMQUAT**
Warm Sea Scallop accompanied by Aged Kumquat Grenobloise-Style Sauce
- IV. **ODE TO ROSEY SEABASS**
Rosey Seabass served with Sour Cabbage Spicy Bouillabaisse, Lobster Quenelle Tofu and Fruit Tomato
- V. **ODE TO SCALLION**
Blue Lobster lightly steamed balanced with Scallion Ginger Sauce and duet of Vin Jaune Shaoxing Wine Foam
- VI. **ODE TO PIGEON FROM FRANCE**
Steamed Pigeon " Au Sang " paired with fermented mustard green served alongside Sichuan Pigeon Sauce

Phoenix Tea Pudding with refreshing Mandarin Sorbet
- VII. **ODE TO LAVENDER**
Crispy Yogurt Meringue with Blueberry Sorbet, Lavender White Chocolate Mousse
- VIII. **ODE TO URBAN HONEY**
Mignardise Surprise