

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

- I. Vilmart & Cie Brut Grand Cellier, Champagne, NV (100ml) ***
- III. Domaine Lebrun Pouilly-Fume Loire Valley, 2015 (100ml)
- IV. Georges Vernay, Condrieu Les Chailless de l'Enfer, Rhone Valley, 2014 (100ml) ***
- V. David Duband, Hautes Cotes de Nuits, Burgundy, 2014 (100ml)
- VI. Chateau Puech-Haut Tete de Belier, Languedoc, 2015 (100ml) ***
- VII. Yves Cuilleron Roussilliere Rouge Doux, Rhone Valley, 2016 (50ml)

3 Glasses*** | \$480 hkd | Courses I, IV, VI
6 Glasses | \$780 hkd | Courses I, III, IV, V, VI, VII

Sour Dough with House Seaweed Butter

- I. **ODE TO CHINESE YAM**
Chinese Yam escorted with Smoked Eel, aroma of Sesame Oil with a delicate touch of Ossetra Caviar
- II. **ODE TO ABALONE**
Red Abalone Carpaccio with Marinated Celtuce and Fresh Herb Salad

Brioche with House Fermented Tofu Butter

- III. **ODE TO KUMQUAT**
Warm Sea Scallop accompanied by Aged Kumquat Grenobloise-Style Sauce
- IV. **ODE TO ROSEY SEABASS**
Rosey Seabass escorted with Sour Cabbage Spicy Bouillabaisse and Fruit Tomato
- V. **ODE TO CRUSTACEAN**
Tagliolini cooked in Lobster Broth with Crispy Sakura Shrimp
- VI. **ODE TO PIGEON FROM FRANCE**
Pigeon " Au Sang " with fermented mustard green and Grape confit

Pre-dessert of Pu'er Pudding with Mandarin Ice Cream

- VII. **ODE TO RED FRUIT**
Crispy Yogurt Meringue with Raspberry Sorbet, Osmanthus White Chocolate Mousse
- VIII. **ODE TO URBAN HONEY**
Mignardise Surprise