

# *Jade Menu* | 7 Moments

A Day in March 2023

*Petit Salé*  
*Amuse-Bouche*

- I. ODE TO WHITE ASPARAGUS**  
Caviar with White Asparagus Blanc-Manger and Squid in  
Green Pepper Vinaigrette
- II. ODE TO SEAWEED**  
Grilled Sea Bass with Fresh Seaweed Broth and Braised Turnip
- III. ODE TO KUMQUAT**  
Warm Hokkaido Scallop accompanied by Aged Kumquat  
Grenobloise-Style Sauce
- IV. ODE TO TOFU**  
Homemade Truffle Tofu with Seasonal Mushroom and Mixed Herbs
- V. ODE TO BLUE LOBSTER**  
Blue Lobster with Lobster Cannelloni accompanied with  
Scallion Ginger and Oyster Lobster Sauce
- VI. ODE TO LAMB**  
Greffeuille Lamb Saddle Roulade with Crispy Puff filled with Red Tofu,  
Braised Neck of Lamb and Fermented Chinese Brassica  
  
*Refreshing Kinkan Confit with Citrus Sorbet and Mountain Tea Jelly*
- VII. ODE TO APPLE**  
Caramel Apple with Yuzu Sorbet in Yoghurt Mousse
- END. Garden Mignardise Temptations**