



## DINNER

*Petit Salé*  
*Amuse-Bouche*

- I. **ODE TO CRAB**  
Flower Crab with Ocean Mousse and Caviar Oscietra in Seaweed Crispy Cone
- II. **ODE TO SEAWEED**  
Cuttlefish as Noodle with Creamy Fresh Blue Seaweed and Silver Fish
- III. **ODE TO FISH**  
Kadaif wrapped Turbot with Tomato, Artichoke Purée and Sauce Abalone
- IV. **ODE TO KUMQUAT**  
Warm <<Hokkaido>> Scallop accompanied by Aged Kumquat  
Grenobloise-Style Sauce
- V. **ODE TO TOFU**  
Homemade Truffle Tofu with Seasonal Mushroom and Mixed Herbs
- \* **ODE TO NOODLES (Supplement \$220)**  
Hand Made Chilli Tagliolini in Lobster Broth, Sakura Ebi and Shaoxing Wine Foam
- VI. **ODE TO SCALLION GINGER**  
Blue Lobster with Scallion Ginger Cream and Lobster Oyster Sauce
- VII. **ODE TO PIGEON**  
Breast of Pigeon with Fermented Mustard Green and Chicken Stuffing,  
Sauce Salmis
- High Mountain Green Tea Custard with Frozen Grape*
- VIII. **ODE TO THE SUN**  
Fresh Mango with Vanilla Ice Cream in Yogurt Meringue and Sauce Exotic
- END. *Zen Garden Mignardise Temptations*

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HKD 2,480 PER PERSON

WINE PAIRINGS

6 glasses - \$1,080; 8 glasses - \$1,480

All prices in HKD and subject to 10% service charge