

JADE MENU | 7 MOMENTS

A DAY IN MARCH 2024

Petit Salés
Amuse-Bouche

I. ODE TO TOFU

Soft Tofu with Flower Crab and Trio of Colorful Oil

II. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised with Wood ear Fungus

III. ODE TO SCALLOP

Soufflé of Scallop with Sea Urchin Velouté and Caviar

IV. ODE TO SEABASS

Charcoal Grilled Sea Bass
with Green Olive Sauce and Lemongrass Foam

V. ODE TO BLUE LOBSTER

Blue Lobster with Steamed Rice Roll
with Chamomile Sabayon and Oyster Lobster Sauce

VI. ODE TO PIGEON

Steamed Breast of Pigeon
with Chicken Mousse and Chinese Sausage Salmis Sauce

or

ODE TO BEEF (additional HKD 350)

Wagyu Beef Tenderloin with Beef Tongue and Tripe Pepper Sauce

Refreshing Oriental Beauty Tea Parfait with Mint Syrup

VII. ODE TO SAFFRON

Saffron Mascarpone Cream, Poached Asian Pear with Spiced Wine Sauce

Lotus Pond Mignardises Temptations

HKD 2480 per person

The price is subject to 10% service charge.
The menu is subject to seasonal change.