

JADE MENU | 7 MOMENTS
A DAY IN APRIL 2024

Petit Salés
Amuse-Bouche

I. ODE TO WHITE ASPARAGUS

White Asparagus Blancmangé with Sweet Shrimp
and Shaoxing Wine Sauce

II. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised
with Morel Ragout and Pickled Woodear Fungus

III. ODE TO SCALLOP

Soufflé of Scallop with Sea Urchin Velouté and Caviar

IV. ODE TO MEAGRE

Charcoal Grilled Meagre
with Green Olive Sauce and Lemongrass Foam

V. ODE TO CUTTLEFISH

Cuttlefish as noodle
with Firefly Squid, Egg Confit and Dried Squid Seaweed Sauce

VI. ODE TO PIGEON

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

or

ODE TO BEEF (additional HKD 350)

Mayura Beef Striploin with Beef Tongue and Tripe Pepper Sauce

Refreshing Oriental Beauty Tea Parfait with Mint Syrup

VII. ODE TO CITRUS AND GINGER

Lemon Curd with Ginger Sorbet,
Fresh Citrus and Fragrant Fingerroot Ginger Sauce

Lotus Pond Mignardises Temptations

HKD 2480 per person

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