

BAMBOO MENU | 5 MOMENTS

AN EVENING IN OCTOBER 2025



EXCLUSIVE WINE JOURNEY

Our sommelier team, in collaboration with Cheffe Vicky, has carefully curated a selection of premium wines to pair our tasting menus.

5 GLASSES

1,380

Nordaq Water in Still, Sparking or Hot is served at \$42 per guest
All prices are in HKD and subject to 10% service charge



Petits Salés

ODE TO CENTURY EGG

Century Egg Mimosa with Crab Meat, Aubergine
and Delicate Rice Vinegar Jelly

ODE TO MUSHROOM

Shiitake Mushroom tenderly braised with Earthy Mushroom Ragout and Sticky Rice

< Please Choose 1 Item >

ODE TO SCALLOP

Warm Scallops with Pickled Turnip and Pumpkin,
Accompanied by Mountain Kumquat Grenobloise-Style Sauce

ODE TO OLIVE

Fire Roasted Mediterranean Sea Bass with Pickled Olive Leaf
Fish Ballotine and Green Olive Extraction Sauce

ODE TO PIGEON

Steamed Breast of Pigeon with Cabbage and Preserved Mustard Cabbage
and Green Sichuan Pepper Pigeon Jus

ODE TO SAKURA

Lychee Rice Pudding with Raspberry Sorbet
in Sakura Yogurt Meringue and Sakura Tea Sauce

Lotus Pond Mignardises Temptations



BAMBOO MENU 1,880