

Jade Menu | 7 Moments

A Day in February 2023

Petit Salé

Amuse-Bouche

I. ODE TO CRAB

Flower Crab with Ginger Marinated Sweet Shrimp and
Crab Consommé Jelly

II. ODE TO CAVIAR

Potato Smoked Eel Mousseline with Chinese Mustard Cabbage

III. ODE TO SEABASS

Charcoal Grilled Sea Bass with Shaoxing Wine Sabayon

IV. ODE TO KUMQUAT

Warm Hokkaido Scallop accompanied by Aged Kumquat
Grenobloise-Style Sauce

V. ODE TO SCALLION GINGER

Blue Lobster with Scallion Ginger Cream and Lobster Oyster Sauce

VI. ODE TO PIGEON

Breast of Pigeon with Fermented Mustard Green and Chicken Stuffing,
Salmis Sauce

Kinkan Confit with Citrus Sorbet and Mountain Tea Jelly

VII. ODE TO APPLE

Caramel Apple with Yuzu Sorbet in Yoghurt Mousse

END. *Mignardise Temptations*