

ODE TO TEA MENU | 4 MOMENTS
A DAY IN SEPTEMBER 2024

Petit Salé

<< FLORAL >>

Housemade Kanshui Cold Noodle with Lobster Consommé

<< UMAMI >>

I. Turnip Blanc-manger with Red Prawn and Turnip Prawn Essence

<< EARTHY >>

*Shiitake Mushroom with Comté Cheese Custard and Morel Ragout
(additional HKD 180 with tea pairing)

<< HERBAL >>

II. Warm Scallop with Grenobloise-Style Kumquat Sauce,
Shiso Tuile and Lemongrass Cream

<< SPICE >>

III. Roasted Beijing Duck with Five Spice, Hibiscus Strawberry
and Plum Compote, Sticky Rice Ball accompanied with Duck Wonton

<< WOOD >>

IV. Poached Meringue with Aged Pure Da Hong Pao Gelato
and Superior Oscietra Caviar

Mignardise Temptations

HKD 1180 per person

The price is subject to 10% service charge.

The menu is subject to seasonal change.