

## **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

7 GLASSES 1,780

# JADE MENU | 7 MOMENTS AN EVENING IN OCTOBER 2025





Petits Salés

#### L ODE TO CENTURY EGG

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

#### II. ODE TO CAULIFLOWER

Cauliflower Cream with Superior Oscietra Caviar and Kalimeris Squid Salad

#### III. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised with Earthy Mushroom Ragout and Sticky Rice

#### IV. ODE TO SCALLOP

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

### V. ODE TO SEA BASS

Charcoal Grilled Sea Bass with Bouillabaisse

#### VI. ODE TO LAMB

Rack and Saddle of Lamb from Aveyron with Citrus Lamb Jus and Mongolian Chive Flower Relish

Cherry Tomato Confit with Refreshing Herb Salad Sorbet

#### VII. ODE TO SAKURA

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

Lotus Pond Mignardises Temptations



JADE MENU 2,480