

# JADE MENU | 7 MOMENTS

## AN EVENING IN APRIL 2026



### 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



*Petits Salés*

#### I. ODE TO CRAB

Steamed Snow Crab with Consommé Jelly  
Crab and Pepper Bisque with Peanut Sprout

#### II. ODE TO SCALLOP

Pan-seared Normandy Scallop with Oscietra Caviar and Coconut Sauce

#### III. ODE TO SEA BASS

Charcoal Grilled Sea Bass with Kumquat and Plum Sauce

#### IV. ODE TO MUSHROOM

Medley of Mushrooms with Earthy Ragout, Sand Pine and Purple Potato

#### V. ODE TO BLUE LOBSTER

Blue Lobster with Tofu Skin Cabbage Roll and Cantonese Lobster Jus

#### VI. ODE TO LAMB

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

or

#### ODE TO PIGEON

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

*Refreshing 6 Herb Sorbet with Jasmine Jelly*

#### VII. ODE TO HYDRANGEA

Strawberry Mousse with Diplomat Cream and Sichuan Peppercorn Gelato

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

*Lotus Pond Mignardises Temptations*



JADE MENU 2,480