

*Petit Salé*

*Amuse-Bouche*

**I. ODE TO WHITE ASPARAGUS**

Caviar with White Asparagus Blanc-Manger and Squid in  
Green Pepper Vinaigrette

**II. ODE TO SEAWEED**

Grilled Sea Bass with Fresh Seaweed Broth and Braised Turnip

**III. ODE TO KUMQUAT**

Warm Hokkaido Scallop accompanied by Aged Kumquat  
Grenobloise-Style Sauce

**\* ODE TO BLUE LOBSTER (Supplement \$280)**

Blue Lobster with Lobster Cannelloni accompanied with  
Scallion Ginger and Oyster Lobster Sauce

**IV. ODE TO LAMB**

Greffeuille Lamb Saddle Roulade with Crispy Puff filled with Red Tofu,  
Braised Neck of Lamb and Fermented Chinese Brassica

**V. ODE TO APPLE**

Caramel Apple with Yuzu Sorbet in Yoghurt Mousse

**END.** *Garden Mignardise Temptations*