



## LUNCH

*Petit Salé*  
*Amuse-Bouche*

- I. **ODE TO CRAB**  
Flower Crab with Ocean Mousse and Caviar Oscietra in Crispy Seaweed Cone
  - II. **ODE TO BAMBOO SHOOT**  
Summer Bamboo Shoot with Chicken Supreme, Black Truffle and Bottagra
  - III. **ODE TO FISH**  
Kadaif wrapped Turbot with Tomato, Artichoke Purée and Sauce Abalone
  - IV. **ODE TO KUMQUAT**  
Warm <<Hokkaido>> Scallop accompanied by Aged Kumquat  
Grenobloise-Style Sauce  
  
\* **ODE TO NOODLES (Supplement \$220)**  
Hand Made Chilli Tagliolini in Lobster Broth, Sakura Ebi and Shaoxing Wine Foam
  - V. **ODE TO SCALLION GINGER**  
Blue Lobster with Scallion Ginger Cream and Lobster Oyster Sauce  
  
OR  
  
**ODE TO PIGEON**  
Breast of Pigeon with Fermented Mustard Green and Chicken Stuffing,  
Sauce Salmis
  - VI. **ODE TO THE SUN**  
Fresh Mango with Vanilla Ice Cream in Yogurt Meringue and Sauce Exotic
- END.** *Zen Garden Mignardise Temptations*

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HKD 1,480 PER PERSON

WINE PAIRINGS

3 glasses - for lunch only - \$780

All prices in HKD and subject to 10% service charge