

# JADE MENU | 7 MOMENTS

AN EVENING IN JANUARY 2026



*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 CHANNEL ROCKFISH

Charcoal-Grilled Channel Rockfish with Mountain Kumquat and Pickled 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 QUAIL

Roasted Shaoxing Wine Marinated Quail with Sticky Rice  
and Spiced Poultry Jus

*Refreshing 6 Herb Sorbet with Jasmine Tea Jelly*

## VII. ODE TO GINGER

Orange Chiboust with Yellow & White Ginger Sorbet and Mountain Black Honey

*Lotus Pond Mignardises Temptations*



## 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

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

JADE MENU 2,480