

JADE MENU | 7 MOMENTS

AN EVENING IN JUNE 2025



Petits Salés

I. ODE TO CENTURY EGG

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

II. ODE TO ASPARAGUS

White Asparagus Blanc-Manger with Grilled Green Asparagus
Yunnan Ham, Beluga Caviar and Yellow Wine Sauce

III. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised
with Earthy Mushroom Ragout and Sticky Rice

IV. ODE TO SCALLOP

Scallop Tofu in Zucchini Flower with Abalone, Scallop, Langoustine
and Velvety Coconut Scallop Velouté

V. ODE TO GROUPA

Charcoal Grilled Speckled Blue Groupa 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



BEVERAGE JOURNEY

Our sommelier team, in collaboration with Cheffe Vicky,
has carefully curated a selection of wines to pair our tasting menus.

The « *EXCLUSIVE » pairing offers an upgrade from
the « ESSENTIAL » Selection, featuring a range of more premium wines.

5 GLASSES

ESSENTIAL 1,080 *EXCLUSIVE 1,580

7 GLASSES

ESSENTIAL 1,480 *EXCLUSIVE 1,980

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