

JADE MENU | 7 MOMENTS

AN EVENING IN NOVEMBER 2025



Petits Salés

I. ODE TO CENTURY EGG

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

II. ODE TO CAULIFLOWER

Cauliflower Cream with Superior Oscietra Caviar and Kalimeris Squid Salad

III. ODE TO MUSHROOM

Shiitake Mushroom tenderly braised
with Earthy Mushroom Ragout and Sticky Rice

IV. ODE TO SCALLOP

Warm Scallops with Pickled Turnip and Pumpkin,
Accompanied by Mountain Kumquat Grenobloise-Style Sauce

V. ODE TO SEA BASS

Charcoal Grilled Sea Bass 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



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