



LUNCH

Petit Salé
Amuse-Bouche

- I. **ODE TO CRAB**
Flower Crab with Ocean Mousse and Caviar Oscietra in Crispy Cone
 - II. **ODE TO BAMBOO SHOOT**
Bamboo Shoot with Chicken Supreme, Tarragon and Bottagra
 - III. **ODE TO FISH**
Kadaiff wrapped Turbot with Fruit Tomato and Sauce Abalone
 - IV. **ODE TO KUMQUAT**
Warm <<Hokkaido>> Scallop accompanied by Aged Kumquat
Grenobloise-Style Sauce
 - * **ODE TO SCALLION GINGER (Supplement of \$280)**
Blue Lobster with Scallion Ginger Cream and Lobster Oyster Sauce
 - V. **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*

HKD 1,480 PER PERSON

WINE PAIRINGS

3 glasses - for lunch only - \$780

All prices in HKD and subject to 10% service charge