

# BAMBOO MENU | 5 MOMENTS

AN EVENING IN FEBRUARY 2026



## 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



*Petits Salés*

### ODE TO CRAB

Steamed Snow Crab with Consommé Jelly  
Crab and Pepper Bisque with Peanut Sprout

*< Please Choose 1 Item >*

### ODE TO SCALLOP

Pan-seared Normandy Scallop with Oscietra Caviar and Coconut Sauce

### ODE TO MUSHROOM

Medley of Mushrooms with Earthy Ragout, Sand Pine and Purple Potato

*< Please Choose 1 Item >*

### ODE TO CHANNEL ROCKFISH

Charcoal-Grilled Channel Rockfish with Mountain Kumquat and Pickled Plum Sauce

### ODE TO BLUE LOBSTER

Blue Lobster with Tofu Skin Cabbage Roll and Cantonese Lobster Jus

### ODE TO LAMB

Rack and Saddle of Lamb from Aveyron with Citrus Lamb Jus  
Mongolian Chive Flower Relish

### ODE TO GINGER

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

*Lotus Pond Mignardises Temptations*



Nordaq Water in Still, Sparkling or Hot is served at \$42 per guest

All prices are in HKD and subject to 10% service charge

BAMBOO MENU 1,880