

JADE MENU | 7 MOMENTS

AN EVENING IN MARCH 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 PIGEON

Steamed Breast of Pigeon
with Cabbage and Preserved Mustard Cabbage and Green Sichuan Pepper Pigeon Jus

Refreshing 6 Herb Sorbet with Jasmine Jelly

VII. ODE TO HYDRANGEA

Strawberry Mousse with Diplomat Cream and Sichuan Peppercorn Gelato

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