

An exceptional
TEA JOURNEY
expertly paired by



Shi Zi Feng Bai Ji Guan 2023
獅子峰白雞冠

I. Yunnan Green Tea 2023
滇綠

*Xi Niu Tang Raw Pu-erh 2013
犀牛塘生普洱

II. Liu Xiang Jian Shui Xian 2020
流香澗水仙

III. Wu Yuan Jian Rou Gui 2021
悟源澗肉桂

IV. Aged Pure Breed Da Hong Pao 2008 Gelato
陳年純種大紅袍

HKD400

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

ODE TO TEA MENU | 4 MOMENTS
A DAY IN AUGUST 2024

Petit Salé

<< FLORAL >>

Housemade Kanshui Cold Noodle with Lobster Consommé

<< UMAMI >>

I. Turnip Blanc-manger with Red Prawn and Turnip Prawn Essence

<< EARTHY >>

*Shiitake Mushroom with Comté Cheese Custard and Morel Ragout
(additional HKD 180 with tea pairing)

<< HERBAL >>

II. Warm Scallop with Grenobloise-Style Kumquat Sauce,
Shiso Tuile and Lemongrass Cream

<< SPICE >>

III. Roasted Beijing Duck with Five Spice, Hibiscus Strawberry
and Plum Compote, Sticky Rice Ball accompanied with Duck Wonton

<< WOOD >>

IV. Poached Meringue with Aged Pure Da Hong Pao Gelato
and Superior Oscietra Caviar

Mignardise Temptations

HKD 1180 per person

The price is subject to 10% service charge.
The menu is subject to seasonal change.