

Tea Pairing

Wine Pairing

Saicho Sparkling Tea Jasmine Barone Pizzini , Franciacorta Lombardia, Italy

Yuyi Citrus, Lychee, Ginger Oolong tea, Egg white Château Villa Bel-Air Blanc, Graves Bordeaux, France

Tong Mu Lapsang Souchong Tea, Mango, Passion Fruit & Smoked Tea Foam Syrah 'Ghost Town', Mt. Difficulty Central Otago, New Zealand

Saicho Sparkling Tea Hojicha 'Carmes de Rieussec', Château Rieussec Sauternes, France

Tea Pairing \$298/pax Wine & Sake Pairing \$588/pax

*All prices subject to 10% service charge

*All menus are subject to price and seasonal change

*Please let your server know if you have any dietary restrictions and/or food allergies

Dinner tasting menu

藤椒鮮鮑片

Slices abalone with peppercorn oil

Abalone | peppercorn oil

燈映牛肉

Osmanthus glazed beef flakes with chilli sauce

 $Osmanthus\ chilli\ sauce\ |\ glazed\ beef\ flakes$

雞樅菌香煎北海道帶子

Seared scallop with termite mushroom paste

Hokkaido scallop | termite mushroom paste

點心拼盤

Dim Sum Platter

臥虎藏龍餃 | 紅菜頭野菌餃 | 欖角鱈魚餃 Lobster | Steamed beetroot & vegetable | cod with black olive

川式香辣爆炒龍蝦

Sichuan-style lobster

+ HK98

Chilli | black beans | black pepper | golden garlic

or

椒麻鱈魚筍

Chilean Sea Bass

Sichuan peppercorn | chilli | bamboo shoot

宫保辣肉乳豬件

Kung Po Suckling Pig

Wok-fried pulled pork | homemade chilli oil | kung po sauce | crispy turnip cake | caviar

西班牙紅蝦龍蝦湯泡脆米

Confit carabinero with lobster broth rice

Poached Spanish red prawn | crispy rice | crab meat | scallop | lobster consommé

白桃烏龍桂花慕絲配烏龍茶雪糕

Oolong osmanthus mousse with oolong ice cream

Oolong osmanthus mousse | white peach jelly | cheese milk cream | oolong ice cream

6 - courses | HK\$1098 per person (Minimum of two)

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