

Arts of Asia

Five Oxen	cèpes and cordyceps yorkshire pudding, morel marmite smoked ox liver and burdock tartlet, hazelnut and green Sichuan pepper escargot and bone marrow, black garlic and oregano chimichurri fermented milk curd, honey and avocado
Master Q	asparagus and almond panna cotta, dried and fresh squid, Indian lettuce stem and mountain yam, coconut milk
Shrimp In Black and White	New Caledonia obsibblue shrimp, fermented daikon, caviar and seaweed
Sunflower Seed	steamed sourdough mantao, burnt sunflower oil, 30 years aged "chinkiang" vinegar
Goldfish	golden threadfin bream, mentaiko and golden beetroot, ankimo and tangerine, bombay duck and golden raisin
Lotus	Hokkaido snow crab, lotus leaf aioli, arrowroot apple sauce, lotus seed and petal
Rhapsody In Rice	crispy rice paper, brown butter carrot and basil saba and fermented congee "cheung fun" passionfruit and rice miso chicken and 9 years aged acquerello rice elderflower rice wine.
Bamboo At Work	bamboo shoot and foie gras, "chu yeh ching" and white miso
Last Ox	poached wagyu beef, homemade garlic chive noodle, fermented green peppercorn consommé
Lychee Basket	lychee ice cream with rose, brown rice and chocolate

Dinner HKD 1200 per person.

Signature dish:

Molecular x-treme "xiao long bao"

HKD90



(Prices are subject to 10% service charge.)