

SET LUNCH

COLD APPETIZER

Toyama Hotaruika, Bamboo Shoot,
Cuttlefish & Fine De Claire Oyster Tartare
(Hokkaido Sea Urchin +180, Kristal Caviar +190)

Hokkaido Scallop, Eggplant, Salmon Roe, Wasabi Dashi
(Hokkaido Sea Urchin +180, Kristal Caviar +190)

Chicken Ballotine, Kumquat Compote, Brussels Sprouts

HOT APPETIZER

Landes White Asparagus, Iberico Ham,
Saikyo Miso Hollandaise

Yunnan Fresh Morel Mushroom, Langoustine,
Celery Espuma, Herbs Foam (+110)

MAIN

Daily Wild Fish, Clams, Zucchini, Bouillabaisse Sauce

Slow Cooked Lobster, Asparagus,
Lemongrass Foam (+130)

Australian Wagyu Beef Hanging Tender,
Kale Salad, Watercress

SIGNATURE DISH

Ping Yuen Chicken, Lotus Foie Gras Rice (+1,180)

Please ask our staff for details.

50 Minutes Preparation Is Required

DESSERT + 70

Chestnut Mont Blanc, Caramel Hazelnut,
Gingerbread Ice-cream

Pear William, Mochi, Amazake Ice Cream

480

Hot or Cold Appetizer

+ Main Course

580

Hot and Cold Appetizers

+ Main Course

An extra fee HK\$300 will be charged per cake which brought in from outside
Prices are in Hong Kong Dollars and subject to 10% service charge
The billing amount of receipt will be rounded up to the nearest dollar