

# NON VEGETARIAN TASTING MENU FOR TWO

5100

## A P P E T I S E R S

- Marinated green asparagus, mustard oil
- Spicy poached eggplant, roasted garlic
- Chilled tofu, picante peanut sauce
- Crunchy endives, pickled vegetables, peanut mustard
- Roasted duck salad, pomelo, pine nuts, shallots
- Fried prawn toast, sesame, honey mustard dip

## D I M S U M S

- Prawns, asparagus and crispy garlic
- Chicken bao, edamame and chives

## S O U P

- Seafood hot and sour soup, prawns, squid, lobster

## M A I N C O U R S E

- Fresh fish, light soy, ginger and scallions
- Char siu, barbecued pork, five-spice, honey apricots
- Tossed vegetables lotus nut, onion seeds, garlic chives
- Free-range chicken, black beans, peppers scallions
- Braised pork belly, quail egg and bamboo shoots
- Wok-fried bamboo and red rice, preserved olive leaves
- Crispy noodles fungus, shiitake mushrooms, vegetables

## D E S S E R T

- Tipsy chocolate brownie, old monk, hazelnuts gelato

# VEGETARIAN TASTING MENU FOR TWO

4200

## A P P E T I S E R S

- Marinated green asparagus, mustard oil
- Spicy poached eggplant, roasted garlic
- Chilled tofu, picante peanut sauce
- Crunchy endives, pickled vegetables, peanut mustard
- Crispy lotus roots, potato and five spices

## D I M S U M S

- Cauliflower, red and Chinese cabbage
- Mixed mushrooms, soy and oyster sauce

## S O U P

- Hot and sour soup, bamboo shoot and tofu

## M A I N C O U R S E

- Cantonese steamed pumpkin, black beans and garlic
- Tossed vegetables lotus nut, onion seeds garlic chives
- Tofu, ceps, black fungus, enoki and bamboo shoots
- Wok tossed green asparagus, morels
- Wok-fried bamboo and red rice, preserved olive leaves
- Crispy noodles fungus, shiitake mushroom, vegetables

## D E S S E R T

- Fresh fruit, wild honey and sesame