

Behind the Kitchen Door Tasting Menu

清潤

Chilled tomato and tamarillo with tangerine peel

凍滷海參·薄燒溏心貝

Chilled sea cucumber with chili and pan-seared scallop

25年陳皮螺頭鴨清湯

Double boiled duck and conch soup with 25-year-aged tangerine peel

醬皇一腿·鮮雞油菌鴿鬆盞

Roasted pigeon leg with soy sauce and wok-seared pigeon breast

乳香汁煎黃花魚

Pan-seared yellow croaker with fermented bean curd sauce

紅蝦湯小雲吞

Red prawn broth with petite wontons

纏綿花膠釀飯

Pan-seared fish maw with sea cucumber and mushroom rice

薑茶蛋花凍其麵·開心果酥

Ginger tea with egg drop noodles
Pistachio puff

HK\$1,088 per person

Price subject to 10% service charge Set menus are available for entire table only