

8-Course Expedition Menu

Memories

Aubergine "Sphere"
Abacus Seed "Skewer"
Lamb "Beignet"

Japanese Katsuo

Parcel of Bonito with Quinoa,
Ginger Flower Pickled Nashi Pear,
Buckwheat Dashi with Grapefruit Oil

Shanghainese Hairy Crab Roe

Brown Crab, Soy Curd, Baguette

Deep Sea Fish Maw

Dou Xi Beurre Blanc, Caviar

BBQ South African Abalone

Risoni, Chicken Jus, Grapes

Oriental "Bouillabaisse"

Money Bag, Sea Cucumber, Saffron Aioli

Pork Trotter "Crepinette"

Mei Cai Ragu, Sweet Vinegar Jus, Mushroom

15 Days Dry Aged US Duck Crown

Eight Prosperity

Heirloom Tomato

Aiyu Jelly, Oolong Tea, Strawberry

Mongolian Milk Curd

Valrhona Ivoire, Greek Yogurt, Blueberry

Petit Four

Red Date "Sorbet"
Lotus Seed "Madeleine"
Citrus "Bonbon"
Hawthorn "Gummies"

\$228++ / Pax

Wine Pairing Flight of 3 - \$88++ | Flight of 5 - \$128++