

MICHELIN
2023


SUSTAINABLE
GASTRONOMY

INUF - 10 Years Anniversary

A Soy Experience by Chef Vicky Lau, Chef Fai Choi

Bean Curd Skin Tart with Soy Sweetcorn Cream,
Pickled Corn, Sherry Onion and Salted Duck Egg Yolk



Udon Noodle in Soy Milk Lobster Bouillon



Crispy Tofu with Soy Braised Mushroom,
Pickled Wood Ear and Amber Walnuts



Chrysanthemum Tofu in Supreme Broth and Fermented Winter Melon



Fresh Fish of the Day with Pickled Mustard Green Pearl Barley,
Soft Tofu Skin and Fish Bone Yellow Wine Broth



Duet of Local Duck Breast Marinated in Bean Paste and
Confit Duck Leg with Pumpkin and Yellow Bean Sabayon



Soy Bean Paste Hot Stone Rice with Cantonese Salted Fish



Black Rice Soy Milk Ice Cream,
Fig Compote with Green Tea Yogurt Meringue