



SOY SKIN CROUSTADE

Soy Yogurt, Green Olives, Marinated Cucumber and Almond

豆腐皮撻配豆乳乳酪及橄欖

*COLD GEODUCK NOODLE (\$98)

Soy Milk Clam Bouillon and Fresh Tofu Skin

象拔蚌烏冬麵配豆乳蜆湯

DEEP FRIED TOFU

Sesame Sauce, Pine Nuts, Fennel and Radish

脆炸豆腐配松子仁胡麻醬

*ROASTED LOBSTER (\$168)

Braised Tofu Skin and Soy Lobster Jus

烤龍蝦配醬燒腐皮

THREE YELLOW
CHICKEN ROULADE
Mapo Tofu Sauce and
Garden Greens

三黃雞捲配麻婆豆腐汁

OR

WARM HOKKAIDO
SCALLOP

Kohlrabi Ragout and
Soy Clam Sabayon

溫帶子配豆醬蜆汁沙巴翁

MEDLEY OF MUSHROOM RICE

Soybean Paste and Chicken Fat

豆醬雜菌飯

TOFU PUDDING

White Lotus Seed Paste and Jasmine Green Tea Ice Cream

豆腐花配白蓮蓉及四川蒙頂茉莉山茶雪糕

SPRING 2025 - 5 courses | \$580/pers.

Nordaq Water in Hot, Still, or Sparkling is served at \$38 per person

All prices are in HHD and subject to 10% service charge

LUNCH BEVERAGE OFFER

\$148

2 Brews of
Premium Chinese Tea

\$288

1 Glass of Sake +
1 Brew of Premium Chinese Tea

\$488

3 Glasses
Wine Pairing



MICHELIN
2024



SUSTAINABLE
GASTRONOMY