

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 Miso Bouillon



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



Chrysanthemum Tofu in Vegetable Supreme Broth
and Fermented Winter Melon



Marinated Mushroom with Pickled Mustard Green Pearl Barley,
Soft Tofu Skin and Mushroom Yellow Wine Broth



Duet of Fermented Cabbage with Roasted Vegetable Jus
and Chestnut with Pumpkin and Yellow Bean Sabayon



Soy Bean Paste Hot Stone Rice



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