



# OYSTER CELEBRATION

\$428 (per person)

The menu requires participation of the entire table

## 90 MINUTES FREE-FLOW FRESHLY SHUCKED OYSTERS

Seasonal Oysters, Classic Mignonette,  
Masala Relish, Thai Seafood Sauce

**Beverage free-flow at +\$158 per person**

Prosecco, House Red / White Wine, Beer

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## STARTERS

### Oyster Ajillo

Japanese Oyster, Chili, Garlic, Leek

### Japanese Oyster & Century Egg Salad

Mala Dressing, Poached Oyster,  
Golden Century Egg, Coriander

### Tom Yum Lobster Bisque

Kaffir Lime, Lemongrass, Coconut Milk

## MAIN COURSE

 (Choose one)

### Grilled Acorn Fed Iberico Pork Jowl

Green Papaya Salad, Nam Jim

### Chow Kow Steak (+\$38)

Wok Fried Wagyu Beef, Black Pepper

### Tiger Prawns Red Curry (+\$38)

Pineapple, Eggplant

### Wok Fried Seabass

Green Mango, Fried Shallot, Thai Basil, Tamarind

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## SIDE

Egg Fried Rice

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### Happy Endings (+\$48 each)

Ice Cream (2 scoops - Vanilla / Coconut / Milk Tea)

Cacao & Coconut (Half Portion)

Mango Sticky Rice (Half Portion)

\*While we do our best to accommodate any allergies or food sensitivities we are unable to guarantee those trace elements won't be present. All prices are in Hong Kong Dollars, and are subject to 10% service charge and 1% to restore with Zero Foodprint Asia, funding food-related climate solutions.