



OYSTER CELEBRATION

HK\$468 / person (minimum 2)

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 +HK\$158 per person

Prosecco, House Red / White Wine, Beer

STARTERS

Crispy Oyster Nest

Deep-fried Oyster Nest, Tom Yum Mayo, Oscietra Caviar

Oyster and Century Egg Salad

Mala Dressing, Poached Japanese Oyster,
Golden Century Egg, Coriander

Oyster Consommé

Morel & Cordyceps Flower

MAIN COURSE (Choose one)

Grilled Acorn Fed Iberico Pork Jowl

Green Papaya Salad, Nam Jim

Cheeky Massaman (+HK\$38)

Braised Wagyu Beef Cheek, Potato, Shallot, Peanut

Yuzu Miso Tiger Prawns (+HK\$38)

Miso Marinated Tiger Prawns, Yuzu Sauce

Typhoon Shelter Style Crab

Wok Fried Soft Shell Crab, Crispy Garlic, Green Onion

SIDE

Egg Fried Rice

Happy Endings (+HK\$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 trace elements won't be present. All prices are in Hong Kong Dollars, and are subject to a 10% service charge and 1% surcharge to restore with Zero Foodprint Asia, funding food-related climate solutions.